



# Salade Provençale Au Halloumi

with Citrus Salad, Radishes & Wonton Strips

**Veggie Spotlight** 20 Minutes · Calories: 570 · Protein: 24 g



## Ingredients



Lemon



Orange



Radishes



Honey Dijon Dressing



Herbes de Provence



Wonton Strips



Baby Lettuce



Grilling Cheese

## Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



## Hello

### Herbes De Provence

Bringing the Mediterranean with thyme, rosemary, basil, savory, tarragon, and lavender flowers

### Before you start Easy Bein' Cheesy

Unlike other types of cheese, grilling cheese won't melt when seared. Be sure to let it cook long enough to get golden and toasty. Your patience will be rewarded!

### Cooking tools

zester, medium pan, large bowl, whisk

### Pantry ingredients

kosher salt, black pepper, olive oil, cooking oil

### Nutrition

Nutrients	per serving
Calories:	570
Total Fat:	41g
Saturated Fat:	18g
Sodium:	950mg
Total Carbohydrate:	42g
Dietary Fiber:	9g
Added Sugars:	4g
Protein:	24g

### Allergens

honey dijon dressing (contains: eggs), wonton strips (contains: wheat), grilling cheese (contains: milk)

### Cook for YOUR Crowd

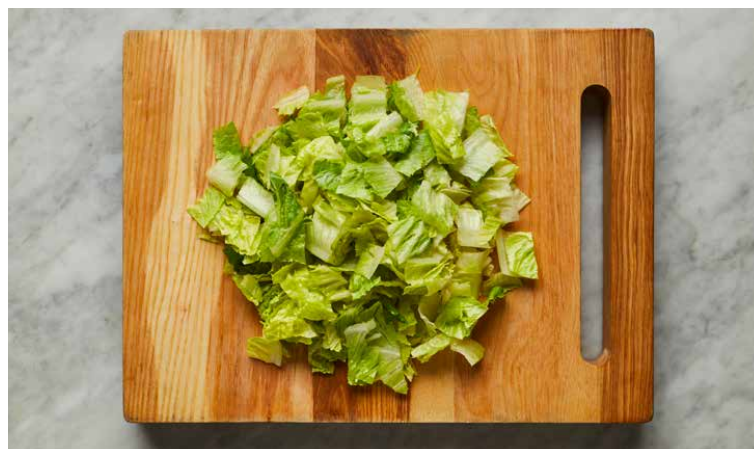
Our recipes are customizable!

**Double Protein/Veggies?** Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

**Making 3 Servings?** Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

**Making 6 Servings?** Just triple the 2-serving recipe—easy!

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 Prep

- Wash and dry produce.
- Zest and quarter **lemon**. Zest **orange**; cut off top and bottom. Set upright on one cut side and remove peel with curved downward cuts, exposing the flesh and removing any remaining white pith; discard peel. Quarter orange and slice into quarter-moons.
- Dice **grilling cheese** into bite-size pieces. Trim and halve **radishes**; thinly slice crosswise into half-moons. Trim and discard root ends from **lettuce**; chop leaves into bite-size pieces.



### 3 Sear Cheese

- Spread out **herbes de Provence** on a plate. Working one piece at a time, press **grilling cheese** into herbs until fully coated.
- Heat a **drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Add cheese and cook, undisturbed, until browned on one side, 30-60 seconds. Flip cheese; cook on second side until browned, 30-60 seconds more. **(For 4 servings, you may need to work in batches.)**
- Turn off heat; transfer to a plate.



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to [hellofresh.com/about/faq](https://hellofresh.com/about/faq) for safe cooking guidelines.



### 2 Mix Dressing

- In a large bowl, whisk together **lemon zest, orange zest, dressing, a drizzle of olive oil (large drizzle for 4 servings), juice from half the lemon, salt, and pepper**.



### 4 Finish & Serve

- To bowl with **citrus dressing**, add **radishes, lettuce, half the orange, and half the wonton strips**; toss until evenly combined. Taste and season with more **lemon juice, olive oil, salt, or pepper** if desired.
- Divide **salad** between plates; top with **grilling cheese**, remaining orange, and remaining wonton strips. Serve with any remaining lemon wedges on the side.

### How was your meal?

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