



Greek Grain and Golden Halloumi Salad

with Fig Dressing

Veggie

30 Minutes



Halloumi Cheese



Baby Tomatoes



Farro



Red Wine Vinegar



Baby Spinach



Red Onion



Mixed Olives



Fig Spread



Ciabatta Roll



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HELLO HALLOUMI

This salty, unripened cheese has a high melting point that makes it ideal for pan-frying or grilling!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, medium pot, large bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|------------------|----------|----------|
| Halloumi Cheese | 200 g | 400 g |
| Baby Tomatoes | 113 g | 227 g |
| Farro | ½ cup | 1 cup |
| Red Wine Vinegar | 1 tbsp | 2 tbsp |
| Baby Spinach | 56 g | 113 g |
| Red Onion | 56 g | 113 g |
| Mixed Olives | 30 g | 30 g |
| Fig Spread | 2 tbsp | 4 tbsp |
| Ciabatta Roll | 1 | 2 |
| Oil* | | |

Salt and Pepper*

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook farro

- Add **farro**, **¼ tsp salt** and **3 cups water** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Cook uncovered until **farro** is tender, 16-18 min.
- Drain **farro** and rinse with **cold water**. Set aside.



Toast ciabatta and assemble salad

- Using a toaster or toaster oven, toast **ciabatta** until golden, 2-3 min.
- Tear **ciabatta** into bite-sized pieces.
- Add **farro**, **ciabatta**, **tomatoes** and **spinach** to the bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.



Prep

- Meanwhile, halve **tomatoes**.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Roughly chop **olives**.
- Roughly chop **spinach**.
- Cut **halloumi** into ¼-inch-thick slices. Rinse **halloumi** in **cold water**, then pat dry with paper towels.
- Halve **ciabatta**.



Cook halloumi

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil**, then **halloumi**. (**NOTE:** Don't overcrowd the pan; cook halloumi in 2 batches for 4 ppl, using ½ tbsp oil per batch.)
- Cook until golden-brown, 1-2 min per side.



Make dressing

- Whisk together **onions**, **fig spread**, **vinegar**, **1 tbsp water** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl.



Finish and serve

- Divide **salad** between plates, then top with **halloumi**.
- Sprinkle **olives** over top.

Dinner Solved!