

Halloumi Panzanella Salad

with Caper Vinaigrette

Veggie

Quick

25 Minutes



Ciabatta Roll



Halloumi Cheese



Baby Spinach



Sweet Bell Pepper



Red Onion



Capers



Red Wine Vinegar



Roma Tomato



Dijon Mustard



Oregano



Garlic Salt

HELLO SALTING

This technique extracts water from the ingredient, leaving it more flavourful!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, strainer, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ciabatta Roll	2	4
Halloumi Cheese	200 g	400 g
Baby Spinach	113 g	227 g
Sweet Bell Pepper	1	2
Red Onion	56 g	113 g
Capers	30 g	60 g
Red Wine Vinegar	1 tbsp	2 tbsp
Roma Tomato	160 g	320 g
Dijon Mustard	1 ½ tsp	3 tsp
Oregano	7 g	7 g
Garlic Salt	1 tsp	2 tsp
Oil*		
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.

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Toast croutons

Cut **ciabatta** into 1-inch pieces. Add **ciabatta** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat. Toast in the **middle** of the oven, stirring halfway, until golden-brown, 10-12 min.



Cook halloumi

Heat a large non-stick pan over medium-high heat. When hot, add **halloumi** to the dry pan. Cook until golden-brown, 1-2 min per side. (**NOTE:** Don't overcrowd the pan. Cook in batches for 4 ppl.) Transfer **halloumi** to a plate to cool.



Salt tomatoes and marinate onions

While **croutons** toast, cut **tomatoes** into ½-inch pieces. Peel, then cut **half the onion** into ⅛-inch slices (whole onion for 4 ppl). Add **tomatoes** and **half the remaining garlic salt** to a large bowl. Toss to combine. Transfer **tomatoes** to a colander. Add **2 tsp water** (dbl for 4 ppl), **vinegar** and **onions** to the same large bowl, then toss to combine. Place the bowl under the colander to allow **juice** to drain into the bowl.



Make vinaigrette

Add **Dijon**, **oregano**, **chopped capers** and **2 ½ tbsp oil** (dbl for 4 ppl) to the large bowl with **onions**. Season with **remaining garlic salt** and **pepper**, to taste, then whisk to combine.



Prep

While **onions** marinate, core, then cut **pepper** into ½-inch pieces. Drain **capers**, then pat dry with paper towels. Finely chop **half the capers**. Strip **1 tsp oregano leaves** from stems (dbl for 4 ppl), then finely chop. Cut **halloumi** into ½-inch cubes. Using a strainer, rinse **halloumi** in **cold water** then pat dry with paper towels.



Finish and serve

Add **croutons**, **peppers**, **tomatoes**, **spinach** and **remaining capers** to the bowl with **vinaigrette**. Toss to combine. Divide **salad** between bowls. Top with **halloumi**.

Dinner Solved!