



Carb Smart Halloumi and Clementine Salad

with Mint, Almonds and Croutons

Carb Smart Veggie Quick 25 Minutes



- Halloumi Cheese
- Clementine
- Spring Mix
- Mint
- Almonds, sliced
- Chives
- White Wine Vinegar
- Honey
- Whole Grain Mustard
- 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, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Clementine	2	4
Spring Mix	113 g	227 g
Mint	3 ½ g	7 g
Almonds, sliced	28 g	56 g
Chives	3 ½ g	7 g
White Wine Vinegar	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 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.



Toast almonds

- Heat a large non-stick pan over medium-high heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on almonds so they don't burn!)
- Transfer to a plate.



Toast croutons

- Meanwhile, cut **ciabatta** into ½-inch pieces.
- Add **ciabatta** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Toast in the **middle** of the oven until **croutons** are golden, 6-8 min.



Prep

- Meanwhile, peel **clementines**, then separate into sections.
- Thinly slice **half the chives** (all for 4 ppl).
- Strip **half the mint** (all for 4 ppl) from stems, then roughly chop.
- Halve **halloumi** lengthwise, then cut into ¼-inch-thick slices.
- Using a strainer, rinse **halloumi** in **cold water**, then thoroughly pat dry with paper towels.



Pan-fry halloumi

- Heat the same pan (from step 1) over medium.
- When hot, add **halloumi** to the dry pan. (**NOTE:** Don't overcrowd the pan. For 4 ppl, cook in batches.) Cook until golden-brown, 2-3 min per side.
- Remove the pan from heat.



Make salad

- Meanwhile, add **chives, mustard, vinegar, honey** and **2 tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- When **halloumi** is done, add **croutons, spring mix, clementine** and **mint** to a large bowl. Drizzle **half the vinaigrette** over top, then toss to combine.



Finish and serve

- Divide **salad** between plates. Top with **halloumi**.
- Drizzle **remaining vinaigrette** over top.
- Sprinkle with **almonds**.

Dinner Solved!

Contact

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