



Farro and Halloumi Salad

with Fig Dressing, Veggies and Toasted Almonds

VEGGIE

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Halloumi Cheese



Red Onion, chopped



Sweet Bell Pepper



Farro



Almonds, sliced



Fig Jam



Balsamic Vinegar



Vegetable Broth Concentrate



Baby Spinach



Thyme



Dijon Mustard

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.

Dressing delicate greens in a vinaigrette can sometimes wilt the leaves. Tossing the heavier ingredients in your vinaigrette before adding the greens, will help keep your salad light!

Bust Out

Large Bowl, Strainer, Paper Towels, Large Non-Stick Pan, Whisk, Measuring Spoons, Medium Pot

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Red Onion, chopped	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Farro	¾ cup	1 ½ cup
Almonds, sliced	28 g	56 g
Fig Jam	1 tbsp	2 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Baby Spinach	56 g	113 g
Thyme	7 g	7 g
Dijon Mustard	1 ½ tsp	3 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. COOK FARRO

Add **farro**, **broth concentrate** and **3 cups water** (dbl for 4 ppl) in a medium pot. Bring to a boil over high heat. Once boiling, reduce heat to medium-low. Cook, uncovered, until tender, 14-16 min. Drain and set aside.



2. PREP

While **farro** cooks, strip **1 tbsp thyme leaves** (dbl for 4 ppl) off stems. Core, then cut **pepper** into ½-inch pieces. Cut **halloumi** into ¼-inch thick slices. Rinse **halloumi** under **cold water**, then pat dry with paper towels. (**TIP:** This will reduce the saltiness of the cheese.)



3. COOK HALLOUMI & ALMONDS

Heat a large non-stick pan over medium heat. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on the almonds so they don't burn!) Transfer to a plate. Add **halloumi** to the same pan. Pan-fry, until golden-brown, 1-3 min per side. Transfer to the plate with **almonds** and set aside. (**NOTE:** Cook halloumi in 2 batches for 4 ppl.)



4. COOK VEGGIES

Add **1 tbsp oil** (dbl for 4 ppl), then **onions**, **peppers** and **thyme** to the same pan. Cook, stirring occasionally, until **peppers** are tender-crisp, 4-5 min.



5. ASSEMBLE SALAD

While **veggies** cook, whisk together **fig jam**, **mustard**, **vinegar** and **2 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **farro**, **veggies**, **spinach** and **half the almonds**. Season with **salt** and **pepper**. Toss to coat.



6. FINISH AND SERVE

Divide **farro salad** between plates. Top with **halloumi**. Sprinkle over **remaining almonds**.

Dinner Solved!