



Garlic Pan-Seared Halloumi Sandwich

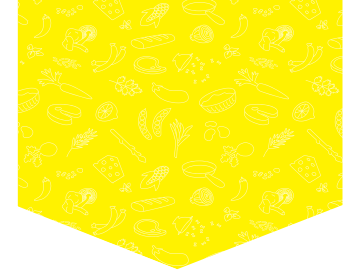
with Baby Heirloom Tomato Salad













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
-  Multicoloured Tomatoes
-  Parsley
-  Oregano
-  Ciabatta Bun
-  Dijon Mustard
-  Zucchini
-  Baby Spinach
-  Garlic
-  Mayonnaise
-  White Wine Vinegar
-  Chili Flakes

HELLO HALLOUMI

The perfect grilling cheese due to its higher-than-normal melting point!

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Heat Guide for Step 2:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

Large Non-Stick Pan, Vegetable Peeler, Large Bowl, Baking Sheet, Paper Towels, Whisk, Small Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Multicoloured Tomatoes	113 g	227 g
Parsley	7 g	14 g
Oregano	7 g	7 g
Ciabatta Bun	2	4
Dijon Mustard	1.5 tsp	3 tsp
Zucchini	200 g	400 g
Baby Spinach	113 g	227 g
Garlic	3 g	6 g
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Chili Flakes 🌶️	1 tsp	1 tsp
Sugar*	1 tsp	2 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.

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1. PREP

Finely chop **parsley**. Finely chop **1 tbsp oregano** (dbl for 4 ppl). Halve **tomatoes**. Using a peeler, peel **zucchini** lengthwise into long ribbons. Peel, then mince or grate **garlic**. Cut **halloumi** into ¼-inch thick slices. Rinse **halloumi** under **cold water** and pat dry with paper towels, then season with **pepper**.



4. TOAST BUNS

While **halloumi** cooks, halve **ciabatta buns**. Arrange **ciabatta halves**, cut-side up, on a baking sheet. Toast in **middle** of oven, until golden-brown, 2-3 min. (**TIP:** Keep an eye on your ciabatta so that it doesn't burn!)



2. MAKE CONDIMENTS

Whisk together **mustard**, **vinegar**, **half the garlic**, **1 tsp sugar**, **2 tbsp oil** (dbl both for 4 ppl) and ¼ **tsp chili flakes** (**NOTE:** Reference Heat Guide) in a large bowl. Set aside. Stir together **parsley**, **oregano**, **mayo** and **remaining garlic** in a small bowl. Season with **salt** and **pepper**. Set aside.



5. ASSEMBLE SALAD

Add **spinach** and **zucchini ribbons** to the large bowl with **dressing**. Toss together. Season with **salt** and **pepper**.



3. FRY HALLOUMI

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **halloumi slices**. Pan-fry, until golden-brown, 1-2 min per side. (**TIP:** Cook in 2 batches for 4 ppl, using 1 tbsp oil for each batch!) Set aside.



6. FINISH AND SERVE

Spread **herb-mayo** over **bottom buns**, top with the **halloumi slices** and some **salad**. Top with the **top bun**. Add **tomatoes** to **remaining salad** and toss together. Divide **garlic halloumi sandwiches** between plates. Serve **remaining salad** on the side.

Dinner Solved!