



Greek Grain and Golden Halloumi Salad

with Fig Dressing

Veggie

30 Minutes



Halloumi Cheese



Baby Tomatoes



Farro



Parsley



Red Wine Vinegar



Baby Spinach



Shallot



Mixed Olives



Fig Jam

HELLO HALLOUMI

This Middle Eastern cheese is salty, squeaky and delicious

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring spoons, strainer, aluminum foil, 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
Parsley	7 g	14 g
Red Wine Vinegar	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Mixed Olives	30 g	60 g
Fig Jam	2 tbsp	4 tbsp
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



Cook farro

Add the **farro** and **3 cups water** (dbl 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, 14-16 min. When **farro** is done, strain, rinse with **cold water** and set aside.

2



Prep

While the **farro** cooks, halve the **tomatoes**. Roughly chop the **parsley**. Peel, then mince the **shallot**. Roughly chop the **olives**. Roughly chop the **spinach**. Cut the **halloumi** into ¼-inch thick slices, then rinse and pat dry with paper towels.

3



Cook halloumi

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

4



Make dressing

Whisk together the **shallots**, **fig jam**, **vinegar**, **1 tbsp water** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl.

5



Assemble salad

Add the **farro**, **tomatoes**, **spinach** and **parsley** to the large bowl with the **dressing**. Toss to combine. Season with **salt** and **pepper**.

6



Finish and serve

Divide **Greek grain salad** between plates and top with **golden halloumi**. Sprinkle with the **chopped olives**.

Dinner Solved!