












# Greek Grain and Golden Halloumi Salad with Fig Dressing

Veggie

30 Minutes



-  Halloumi Cheese
-  Baby Tomatoes
-  Farro
-  Parsley
-  Red Wine Vinegar
-  Baby Spinach
-  Red Onion
-  Mixed Olives
-  Fig Jam

HELLO HALLOUMI

*This 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
Red Onion	56 g	113 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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## Cook farro

Add **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, simmering until **farro** is tender, 14-16 min. When **farro** is done, strain, rinse with **cold water** and set aside.



## Prep

While the **farro** cooks, halve **tomatoes**. Roughly chop **parsley**. Peel, then cut **half the red onion** into ¼-inch pieces (whole onion for 4 ppl). Roughly chop **olives**. Roughly chop **spinach**. Cut **halloumi** into ¼-inch thick slices, then rinse and pat dry with paper towels.



## Make dressing

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



## Assemble salad

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



## 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!)



## Finish and serve

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

## Dinner Solved!