



# Summer Halloumi Salad

with Strawberry Dressing and Clementines

Veggie

30 Minutes



Halloumi Cheese



Clementine



Strawberry Jam



Spring Mix



Red Onion



Red Wine Vinegar



Sugar Snap Peas



Ciabatta Roll



Mini Cucumber



Sunflower Seeds

HELLO STRAWBERRY JAM

Brighten up your vinaigrettes with fruit preserves!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

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

## Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Clementine	2	4
Strawberry Jam	2 tbsp	4 tbsp
Spring Mix	113 g	227 g
Red Onion	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar Snap Peas	113 g	227 g
Ciabatta Roll	1	2
Mini Cucumber	66 g	132 g
Sunflower Seeds	28 g	56 g
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.*

## Contact

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### Toast croutons

- Cut **ciabatta** into ½-inch pieces.
- Add **1 tbsp oil** (dbl for 4 ppl) and **ciabatta** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Toast in the **top** of the oven until lightly golden, 5-6 min. (**TIP:** Keep an eye on croutons so they don't burn!)



### Prep clementines

- Meanwhile, peel **clementines**, then separate **segments**.
- Squeeze **juice** from **2 segments** into a large bowl.



### Prep

- Meanwhile, thinly slice **cucumber**.
- Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- Trim, then halve **snap peas**.
- Cut **halloumi** into ¼-inch-thick slices. Using a strainer, rinse **halloumi** in **cold water**, then pat dry with paper towels. Season with **pepper**.



### Marinate onions

- Add **strawberry jam**, **vinegar** and **2 tbsp oil** (dbl for 4 ppl) to the bowl with **clementine juice**.
- Season with **salt** and **pepper**, then whisk to combine.
- Add **onions**, then toss to coat.



### Cook halloumi

- Heat a large non-stick pan over medium-high heat.
- When hot, add **halloumi** to the dry pan. Cook until golden-brown, 2-3 min per side. (**NOTE:** Don't overcrowd the pan; for 4 ppl, cook in batches.)



### Finish and serve

- Add **spring mix**, **snap peas**, **cucumbers**, **clementine segments** and **croutons** to bowl with **onions**. Toss to combine.
- Divide **salad** between plates.
- Top with **halloumi**.
- Sprinkle **sunflower seeds** over top.

## Dinner Solved!