



Carb Smart Halloumi and Clementine Salad

with Mint, Almonds and Croutons

Veggie

Smart Meal

20 Minutes

+ Add



Chicken Breasts*

2 | 4

↔ Customized Protein + Add ↻ Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Halloumi Cheese
1 | 2



Clementine
2 | 4



Spring Mix
113 g | 227 g



Mint
3½ g | 7 g



Almonds, sliced
28 g | 56 g



Chives
3½ g | 7 g



White Wine Vinegar
1 tbsp | 2 tbsp



Honey
1 | 2



Whole Grain Mustard
1 tbsp | 2 tbsp



Croutons
28 g | 56 g

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.

Pantry items | Oil, pepper, salt

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, small bowl, strainer, whisk

1



Toast almonds

- Wash and dry all produce.

+ Add | **Chicken Breasts**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer to a plate.

2



Prep

- Meanwhile, peel **clementines**, then separate into sections.
- Thinly slice **half the chives** (use all for 4 ppl).
- Strip **half the mint** (use all for 4 ppl) from stems, then roughly chop.
- Halve **halloumi** lengthwise, then cut into ¼-inch-thick slices.
- Using a strainer, rinse **halloumi** in cold water, then thoroughly pat dry with paper towels.

3



Pan-fry halloumi

- Reheat the same pan (from step 1) over medium.
- When hot, add **halloumi** to the dry pan. (**NOTE:** Don't overcrowd the pan. For 4 ppl, cook in batches.)
- Cook until golden-brown, 2-3 min per side.
- Remove from heat.

4



Make salad

- Meanwhile, add **chives, mustard, vinegar, honey** and **2 tbsp** (4 tbsp) **oil** to a small bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- When **halloumi** is done, add **croutons, spring mix, clementines** and **mint** to a large bowl. Drizzle **half the vinaigrette** over top, then toss to combine.

5



Finish and serve

+ Add | **Chicken Breasts**

- Divide **salad** between plates. Top with **halloumi**.
- Drizzle **remaining vinaigrette** over top.
- Sprinkle with **toasted almonds**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Toast almonds and cook chicken

+ Add | **Chicken Breasts**

If you've opted to add **chicken**, pat dry with paper towels. Season with **salt** and **pepper**. Reheat the same pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook on one side until golden, 6-7 min. Flip, then cover and continue cooking until cooked through, 6-7 min.**

5 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Top final plates with **chicken**.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary