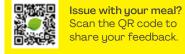
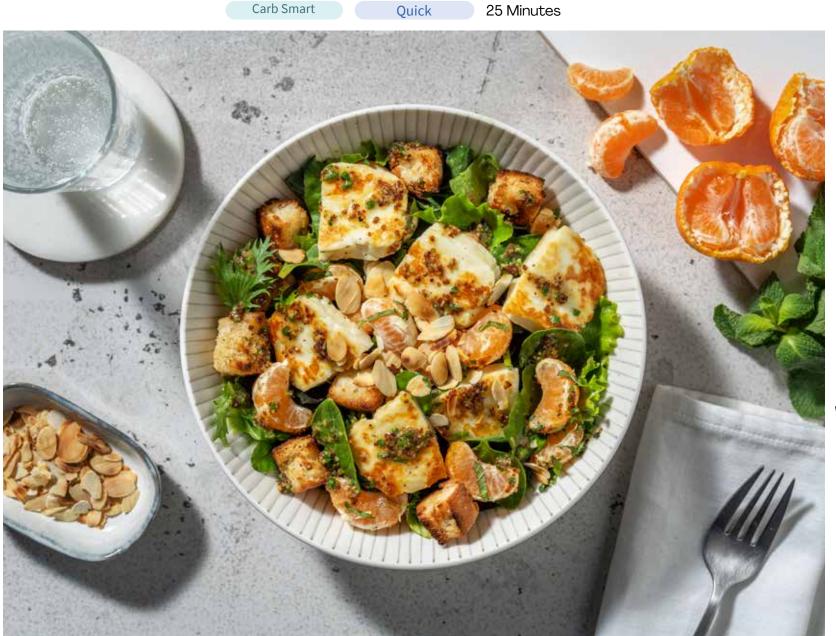


Carb Smart Halloumi and Clementine Salad

with Mint, Almonds and Croutons









Halloumi Cheese









Almonds, sliced





White Wine Vinegar



Whole Grain Mustard

Ciabatta Roll

HELLO HALLOUMI

Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps

Bust out

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

Inaredients

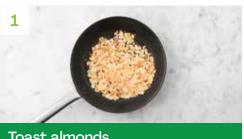
3		
	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Clementine	2	4
Spring Mix	113 g	227 g
Mint	3 ½ g	7 g
Almonds, sliced	28 g	56 g
Chives	3 ½ g	7 g
White Wine Vinegar	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Ciabatta Roll	1	2
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

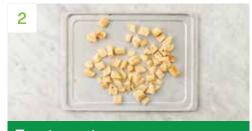
Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Toast almonds

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



Toast croutons

- Meanwhile, cut ciabatta into ½-inch pieces.
- Add ciabatta and 1 tbsp (2 tbsp) oil to an unlined baking sheet. Season with salt and **pepper**, then toss to coat.
- Toast in the middle of the oven until **croutons** are golden, 6-8 min.



Prep

- Meanwhile, peel clementines, then separate into sections.
- Thinly slice half the chives (use all for 4
- Strip half the mint (use all for 4 ppl) from stems, then roughly chop.
- Halve halloumi lengthwise, then cut into 1/4-inch-thick slices.
- Using a strainer, rinse halloumi in cold water, then thoroughly pat dry with paper towels.



Pan-fry halloumi

- · Heat 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 the pan from heat.



Make vinaigrette and mix 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, clementine** and **mint** to a large bowl. Drizzle half the vinaigrette over top, then toss to combine.



Finish and serve

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

Dinner Solved!

