



Carb Smart Halloumi and Clementine Salad

with Mint, Almonds and Croutons

Carb Smart

Quick

25 Minutes



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Halloumi Cheese



Clementine



Spring Mix



Mint



Almonds, sliced



Chives



White Wine Vinegar



Honey



Whole Grain Mustard



Ciabatta Roll

HELLO HALLOUMI

This salty, unripened cheese has a high melting point that makes it ideal for pan-frying or grilling!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	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.

1



Toast almonds

- 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 almonds so they don't burn!)
- Transfer to a plate.

2



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.

3



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.

4



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.

5



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.

6



Finish and serve

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

Dinner Solved!



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