

Carb Smart Halloumi and Clementine Salad

with Mint, Almonds and Croutons

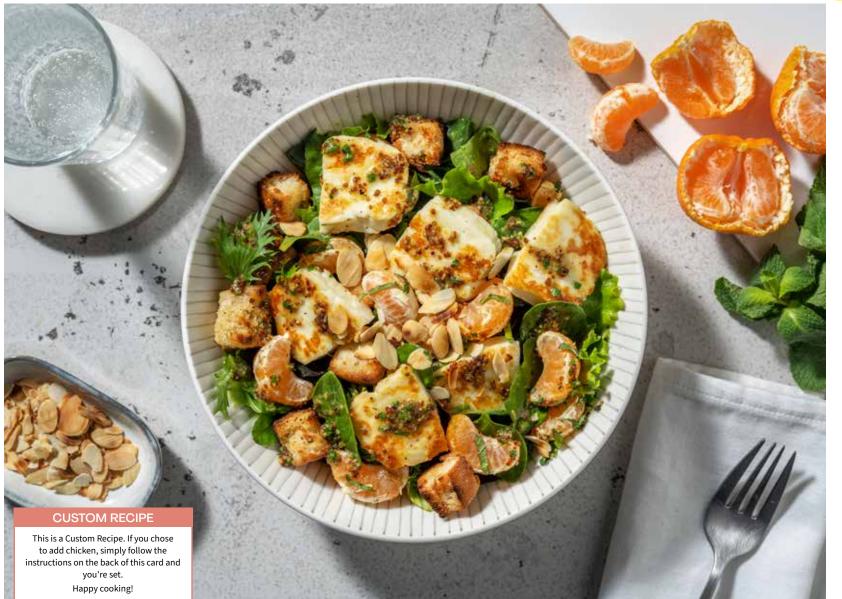
Carb Smart

Veggie

20-min



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Halloumi Cheese





Clementine



Spring Mix





Almonds, sliced





Chives





Whole Grain Mustard

White Wine Vinegar



HELLO HALLOUMI

Start here

Wash and dry all produce.

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

Bust out

Strainer, large bowl, small bowl, measuring spoons, whisk, large non-stick pan, paper towels

Ingredients

3		
	2 Person	4 Person
Halloumi Cheese	1	2
Chicken Breasts •	2	4
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
Croutons	28 g	56 g
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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



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.

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Wipe the pan clean.



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.



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.



Finish and serve

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

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

Dinner Solved!