



# Carb Smart Halloumi and Clementine Salad

with Mint, Almonds and Croutons

Carb Smart

Veggie

20-min



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**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

- Halloumi Cheese
- Chicken Breasts
- Clementine
- Spring Mix
- Mint
- Almonds, sliced
- Chives
- White Wine Vinegar
- Honey
- Whole Grain Mustard
- Croutons

### HELLO HALLOUMI

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

## Start here

Wash and dry all produce.

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

## Bust out

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

## Ingredients

	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.



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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 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.

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.

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

- 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!