



# Farro and Halloumi Salad

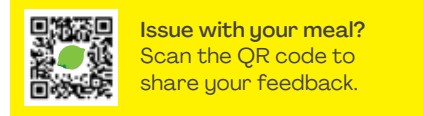
## with Fig Dressing, Veggies and Toasted Almonds

Veggie 30 Minutes

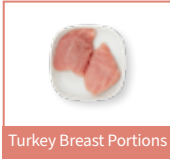


**CUSTOM RECIPE**

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



Halloumi Cheese



Turkey Breast Portions



Red Onion



Sweet Bell Pepper



Farro



Almonds, sliced



Fig Spread



Balsamic Vinegar



Vegetable Broth Concentrate



Baby Spinach



Thyme



Dijon Mustard

**HELLO HALLOUMI**

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

## Start here

Before starting, wash and dry all produce.

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

## Bust out

Measuring spoons, strainer, medium pot, large bowl, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Halloumi Cheese	1	2
Turkey Breast Portions	340 g	680 g
Red Onion	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Farro	½ cup	1 cup
Almonds, sliced	28 g	28 g
Fig Spread	2 tbsp	4 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Baby Spinach	113 g	227 g
Thyme	7 g	7 g
Dijon Mustard	1 ½ tsp	3 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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



### Cook farro

- Add **farro**, **broth concentrate** and **3 cups** (6 cups) **water** to a medium pot. Bring to a boil over high heat.
- Once boiling, reduce heat to medium-low. Cook uncovered, until **farro** is tender, 14-16 min.
- When **farro** is done, drain and set aside.

If you've opted to add **turkey breasts**, while the **farro** cooks, pat **turkey** 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 **turkey**. Pan-fry one side until golden, 4-5 min. Flip, then cover and continue cooking, until cooked through, 4-5 min.\*\* Transfer to a plate, then cover to keep warm.

4



### Cook veggies

- Add **1 tbsp** (2 tbsp) **oil**, then **onions**, **peppers** and **thyme** to the same pan. Cook, stirring occasionally, until **peppers** are tender-crisp, 4-5 min.

2



### Prep

- Meanwhile, strip **1 tbsp** (2 tbsp) **thyme leaves** off stems.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Core, then cut **pepper** into ½-inch pieces.
- Cut **halloumi** into ¼-inch-thick slices. Rinse under cold water, then pat dry with paper towels. (**TIP:** This will reduce the saltiness of cheese.)

5



### Assemble salad

- Meanwhile, whisk together **Dijon**, **vinegar**, **half the fig spread** and **2 tbsp** (4 tbsp) **oil** in a large bowl.
- Add **farro**, **veggies**, **spinach** and **half the almonds**. Season with **salt** and **pepper**, then toss to coat.

3



### Cook halloumi and almonds

- Heat a large non-stick pan over medium heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on almonds so they don't burn!) Transfer to a plate.
- Add **halloumi** to the same pan. (**NOTE:** Don't overcrowd the pan. Cook in batches for 4 ppl.)
- Pan-fry until golden-brown, 1-3 min per side. Transfer **halloumi** to the plate with **almonds** and set aside.

6



### Finish and serve

- Divide **farro salad** between plates. Top with **halloumi**.
- Sprinkle with **remaining almonds**.
- Spoon **remaining fig spread** over top, if desired.

Thinly slice **turkey**. Top **salad** with **turkey slices**.



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