



Golden Halloumi, Clementine and Pea Salad

with Toasted Pepitas and Balsamic Glaze

Veggie

30 Minutes



Halloumi Cheese



Clementine



Spring Mix



Sugar Snap Peas



Balsamic Glaze



Ciabatta Roll



Garlic Salt



Pepitas

HELLO CLEMENTINE

These tiny seedless fruits are sweeter than most other citrus fruits!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, large bowl, 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
Sugar Snap Peas	113 g	227 g
Balsamic Glaze	2 tbsp	4 tbsp
Ciabatta Roll	1	2
Garlic Salt	¼ tsp	½ tsp
Pepitas	28 g	56 g
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.

Contact

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Prep

- Cut **halloumi** into ¼-inch-thick slices. Rinse slices under **cold water**, then pat dry with paper towels.
- Tear **ciabatta** into 1-inch pieces.
- Trim, then thinly slice **snap peas** crosswise.
- Peel **clementine**, then separate into segments.



Cook halloumi

- Add **halloumi** to the same pan. Cook until golden-brown, 1-2 min per side. (**NOTE:** Don't overcrowd the pan. Cook in batches for 4 ppl.)
- Transfer **halloumi** to a plate.



Make croutons

- Add **ciabatta pieces**, **1 tbsp oil** and **¼ tsp garlic salt** (dbl both for 4 ppl) to a large bowl. Season with **pepper**, then toss to coat.
- Heat a dry, large non-stick pan over medium heat.
- When hot, add **ciabatta pieces**. (**NOTE:** For 4 ppl, cook in batches.) Cook, stirring occasionally, until golden-brown on all sides, 5-6 min.
- Transfer **croutons** back to the large bowl.



Assemble salad

- Add **spring mix** and **clementine segments** to the bowl with **croutons and pepitas**.
- Drizzle **half the balsamic glaze** and **2 tbsp oil** (dbl for 4 ppl) over top. Season with **salt** and **pepper**, then toss to combine.



Toast pepitas

- Add **pepitas** to the same pan. Toast, stirring often, until golden-brown 1-3 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer **pepitas** to the bowl with **croutons**.



Finish and serve

- Divide **clementine salad** between plates. Top with **halloumi** and **snap peas**.
- Drizzle **remaining balsamic glaze** over top.

Dinner Solved!