



# Greek Grain and Golden Halloumi Salad

with Fig Dressing

Veggie 30 Minutes



Halloumi Cheese



Beefsteak Tomato



Farro



Red Wine Vinegar



Baby Spinach



Red Onion



Mixed Olives



Fig Spread



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, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** 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	200 g	400 g
Beefsteak Tomato	170 g	340 g
Farro	½ cup	1 cup
Red Wine Vinegar	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Red Onion	56 g	113 g
Mixed Olives	30 g	30 g
Fig Spread	2 tbsp	4 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.*

## Contact

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### Cook farro

- Add **farro**, **¼ tsp** (½ tsp) **salt** and **3 cups** (6 cups) **water** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Cook uncovered until **farro** is tender, 16-18 min.
- Drain **farro** and rinse with **cold water**. Set aside.

4



### Toast ciabatta and assemble salad

- Using a toaster or toaster oven, toast **ciabatta** until golden, 2-3 min.
- Tear **ciabatta** into bite-sized pieces.
- Add **farro**, **ciabatta**, **tomatoes** and **spinach** to the bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.

2



### Prep

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Roughly chop **olives**.
- Roughly chop **spinach**.
- Cut **halloumi** into ¼-inch-thick slices. Rinse **halloumi** in **cold water**, then pat dry with paper towels.
- Halve **ciabatta**.

5



### Cook halloumi

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil**, then **halloumi**. (**NOTE:** Don't overcrowd the pan; cook halloumi in 2 batches for 4 ppl, using ½ tbsp oil per batch.)
- Cook until golden-brown, 1-2 min per side.

3



### Make dressing

- Whisk together **onions**, **fig spread**, **vinegar**, **1 tbsp** (2 tbsp) **water** and **1 tbsp** (2 tbsp) **oil** in a large bowl.

6



### Finish and serve

- Divide **salad** between plates, then top with **halloumi**.
- Sprinkle **olives** over top.

**Dinner Solved!**