



Greek Grain and Golden Halloumi Salad with Fig Dressing

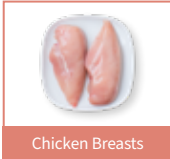
Veggie 30 Minutes



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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!



Chicken Breasts



Halloumi Cheese



Beefsteak Tomato



Red Wine Vinegar



Red Onion



Fig Spread



Ciabatta Roll



Farro



Baby Spinach



Mixed Olives



Halloumi Cheese

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	1	2
Chicken Breasts ♦	2	4
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

** 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.

1



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 **tomato** 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 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.

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a medium 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.**

6



Finish and serve

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

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

Dinner Solved!



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