



Summer Halloumi Salad

with Strawberry Dressing and Orange Segments

Veggie

30 Minutes



Halloumi Cheese



Navel Orange



Strawberry Jam



Spring Mix



Red Onion



Red Wine Vinegar



Sunflower seeds



Sugar Snap Peas



Ciabatta Bun



Mini Cucumber

HELLO STRAWBERRY JAM

Brighten up your vinaigrettes with fruit preserves!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan, paper towels, strainer

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Navel Orange	1	2
Strawberry Jam	4 tbsp	8 tbsp
Spring Mix	113 g	227 g
Red Onion	113 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sunflower Seeds	28 g	56 g
Sugar Snap Peas	113 g	227 g
Ciabatta Bun	1	2
Mini Cucumber	132 g	264 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Toast croutons

Cut **ciabatta** into ½-inch pieces. Add **1 tbsp oil** (dbl for 4 ppl) and **ciabatta** to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Toast in the **top** of the oven until lightly golden, 5-6 min. (**TIP:** Keep an eye on your croutons so they don't burn!)



Prep orange

While **halloumi** cooks, peel **orange**, then separate **segments**. Squeeze **juice** from **one segment** into a large bowl.



Prep

While **croutons** toast, thinly slice **cucumber**. Peel, then slice **onion** into ¼-inch slices. Trim, then halve **snap peas**. Cut **halloumi** into ¼-inch thick slices. Rinse **halloumi** in **cold water**, then pat the slices dry with paper towels. Season with **pepper**.



Marinate onions

Add **strawberry jam**, **vinegar** and **2 tbsp oil** (dbl for 4 ppl) to the large bowl with **orange juice**. Season with **salt** and **pepper**, then whisk to combine. Add **onions** then toss to coat.



Cook halloumi

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **halloumi** to the dry pan. Cook, until golden-brown, 2-3 min per side. (**NOTE:** Don't overcrowd the pan. Cook in batches for 4 ppl.)



Finish and serve

Add **spring mix**, **snap peas**, **cucumbers**, **orange segments** and **croutons** to the large bowl with **onions**. Toss to combine. Divide **salad** between plates. Top with **halloumi**. Sprinkle **sunflower seeds** over top.

Dinner Solved!