



# GRILLED TUNISIAN-SPICED HALLOUMI SALAD

with Cucumber, Hummus & Pita Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Baby Lettuce



1 | 2  
Mini Cucumber



2 | 4  
Pitas  
Contains: Sesame,  
Wheat



6 oz | 12 oz  
Grilling Cheese  
Contains: Milk



1 TBSP | 2 TBSP  
Tunisian Spice  
Blend



1½ oz | 3 oz  
Italian Dressing  
Contains: Milk



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



4 TBSP | 8 TBSP  
Hummus  
Contains: Sesame



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HELLO

### TUNISIAN SPICE BLEND

This aromatic blend includes caraway, smoked paprika, and turmeric.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830





## EASY BEIN' CHEESY

Grilling cheese (aka halloumi) won't melt when seared, but resist the urge to move it once it hits the pan. You'll be rewarded with the ultimate savory golden crust.

## BUST OUT

- Baking sheet
- Large bowl
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (2 tsp | 2 tsp)

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### 1 PREP

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and discard root end from **lettuce**; chop leaves into bite-size pieces. Trim and halve **cucumber** lengthwise; slice into ¼-inch-thick half-moons.



### 2 TOAST PITAS

- Cut each **pita** into six triangles.
- Place pita wedges on a baking sheet and toss with a **large drizzle of oil**, **salt**, and **pepper** until evenly coated. Spread out in a single layer. Bake on middle rack until slightly crispy and browned at edges, 6-8 minutes.



### 3 SEASON CHEESE

- While pitas toast, slice **grilling cheese** crosswise into four pieces, then slice each piece into thirds (**you'll have 12 pieces; 24 pieces for 4 servings**). Place **Tunisian Spice Blend** on a plate. Coat cheese in spices, pressing to adhere.



### 4 SEAR CHEESE

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **coated cheese** and cook, turning occasionally, until browned, 3-4 minutes.



### 5 MAKE SALAD

- Meanwhile, in a large bowl, whisk together **Italian dressing**, **sour cream**, and a **large drizzle of olive oil** until smooth.
- Add **lettuce** and **cucumber** and toss until evenly coated. Taste and season with **salt** and **pepper** if desired.



### 6 FINISH & SERVE

- Once pitas are toasted, divide **salad** between bowls and top with **seared cheese**. Serve with **hummus** and **pita wedges** on the side.