



# Golden Halloumi, Fresh Watermelon & Pea Salad with Toasted Pepitas and Balsamic Glaze

**VEGGIE** 30 Minutes



Halloumi Cheese



Watermelon



Spring Mix



Sugar Snap Peas



Basil



Balsamic Glaze



Ciabatta Bun



Garlic Salt



Pepitas

## HELLO WATERMELON

*A delicious fruit that goes great in all fresh salads!*

# Start Strong

Before starting, wash and dry all produce.

## Bust Out

Measuring Spoons, Paper Towels, Large Bowl, Large Non-Stick Pan

## Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Watermelon	113 g	227 g
Spring Mix	113 g	227 g
Sugar Snap Peas	113 g	227 g
Basil	7 g	14 g
Balsamic Glaze	2 tbsp	4 tbsp
Ciabatta Bun	1	2
Garlic Salt	1 ½ tsp	1 ½ tsp
Pepitas	28 g	56 g
Salt and Pepper*		
Oil*		

\* 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.*



### 1. 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 **peas**. Cut **watermelon** into 1-inch pieces. Roughly chop **basil**.



### 4. COOK HALLOUMI

Add **halloumi** in 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 to a plate.



### 2. MAKE CROUTONS

Toss **ciabatta pieces** with **1 tbsp oil** and **½ tsp garlic salt** (dbl both for 4 ppl) in a large bowl. Season with **pepper**. Heat a large non-stick pan over medium heat. When hot, add **ciabatta pieces**. Cook, stirring occasionally, until golden-brown on all sides, 5-6 min. Transfer **croutons** back to the large bowl. (**TIP:** Cook in batches for 4 ppl.)



### 5. ASSEMBLE SALAD

Add **spring mix**, **watermelon** and **basil** in the large bowl with **croutons** and **pepitas**. Drizzle over **half the balsamic glaze** and **2 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Toss to combine.



### 3. TOAST PEPITAS

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



### 6. FINISH AND SERVE

Divide **watermelon salad** between plates. Top with **halloumi**. Sprinkle over **snap peas**. Drizzle over **remaining balsamic glaze**.

## Dinner Solved!

## Contact

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