



Greek Grain and Golden Halloumi Salad with Fig Dressing

Veggie

30 Minutes



Halloumi Cheese



Baby Tomatoes



Farro



Parsley



Red Wine Vinegar



Baby Spinach



Red Onion



Mixed Olives



Fig Jam

HELLO HALLOUMI

This Middle Eastern cheese is salty, squeaky and delicious!

Start here

Before starting, wash and dry all produce.

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
Baby Tomatoes	113 g	227 g
Farro	½ cup	1 cup
Parsley	7 g	7 g
Red Wine Vinegar	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Red Onion	56 g	113 g
Mixed Olives	30 g	30 g
Fig Jam	2 tbsp	4 tbsp
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.

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Cook farro

Add **farro** and **3 cups water** (dbl for 4 ppl) 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.



Prep

While **farro** cooks, halve **tomatoes**. Roughly chop **parsley**. 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.



Make dressing

Whisk together **onions**, **fig jam**, **vinegar**, **1 tbsp water** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl.



Assemble salad

Add **farro**, **tomatoes**, **spinach** and **parsley** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.



Cook halloumi

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



Finish and serve

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

Dinner Solved!