

## Tender Greens Salad with Seared Halloumi and Citrus



### SIZE

For 6

### PREPARATION

30 minutes

### DIFFICULTY



Level



Level





**This sweet and savory salad is a real show stopper and only requires a few ingredients. Greek Halloumi cheese holds its shape when seared but gets melty on the inside, and plays nicely with bright sunny grapefruit. We like to use farro to bulk the salad up but feel free to eliminate the grains and increase the greens.**

### **Ingredients**

- 1 block** halloumi cheese (8 oz)
- 1** large grapefruit
- 2 cups** cooked farro, wheatberries, brown rice, or quinoa
- 5 oz** tender greens (such as Little Leaf Farms baby crispy green leaf)
- ½ cup** dried cherries
  - ½ cup** roasted salted cashews, roughly chopped
- ½ cup** Not Just Salad Dressing

### **Process**

**1**

**Place the sliced halloumi on top of a paper towel and press down with another paper towel to pat dry (the halloumi won't brown if it's still damp)! Add the halloumi to a 12-inch nonstick**

**skillet over medium-high heat (no oil necessary) and sear, undisturbed, for about 2 minutes until nicely browned. Flip the halloumi and continue to cook for about 2 more minutes. Remove from the heat and set aside.**

**2**

**Using a small paring or flexible boning knife, slice the top and bottom off of the grapefruit and then set it cut-side down on your cutting board. Cut into segments (called supreme-ing!) by moving your knife around the fruit from top to bottom to take off the skin and bitter white pith. Using a paring knife, remove the wedges and set aside.**

**3**

**Place the cooked grains along the bottom of a long serving platter. Top with the tender greens, scatter with the cherries and cashews, drape the grapefruit wedges along the sides, top with a line of the seared halloumi and drizzle with the Not Just Salad Dressing.**