

Seared Halloumi Salad

Recipe courtesy of WestBridge's Chef: Bradley Labarre, CEC, CCA, AAC

Ingredients:

- 2 Tbsp. chopped fresh dill
- 2 Tbsp. chopped fresh mint
- 2 Tbsp. fresh lemon juice
- 1/4 c. plus 2 tbsp. extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 1 small bulb fennel, fronds removed, cored, and thinly sliced
- 1 c. canned chickpeas, drained, and rinsed
- 1 oz. green olives, pitted, coarsely chopped
- 8 oz. Halloumi, cut into 1/4" slices
- 1 whole-grain pita, torn into bite size pieces
- 2 c. loosely packed arugula
- 1 medium navel orange, peeled, and cut into segments
- 1/2 avocado, sliced
- Pinch of crushed red pepper flakes

Method:

1. In a large bowl, whisk dill, mint, lemon juice, and ¼ cup of the olive oil; season with salt and black pepper.
2. Add fennel, chickpeas, and olives and toss to combine.
3. In a large skillet over medium heat, heat 1 tbsp. oil.
4. Add Halloumi and cook, turning occasionally, until charred and golden on both sides, 4 to 6 minutes.
5. Transfer to a large plate lined with a paper towel.
6. In the same skillet over medium heat, heat remaining 1 tbsp. olive oil. Add pita and toast, turning halfway through, until golden and crisp, about 4 minutes.
7. Transfer to a plate with Halloumi.
8. Add arugula, orange, avocado, Halloumi, and pita to bowl with fennel mixture and toss to combine; season with salt, black pepper, and crushed red pepper flake.



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