

Sweet and Sour Halloumi Salad

Recipe By *Danielle Renov*



Cooking and Prep:  1 h

Serves:  6

Contains: 

Preference: Dairy

Difficulty: Medium

Occasion: Chanukah,

Shavuot, Nine Days

Diet: Vegetarian, Pescetarian

Ingredients (19)

Salad

- 2 cups arugula
- 1/2 purple onion, diced
- 1 avocado, diced
- Gefen Hearts of Palm Spaghetti**
- 1 bunch of scallions, sliced (just the greens- save the whites for later)

Raspberry Balsamic Vinaigrette

- 2 tablespoons **Tuscanini Balsamic Vinegar**
- juice of half a lime
- 2 heaping tablespoons raspberry jam
- 1/2 cup **Gefen Olive Oil**
- 1 teaspoon kosher salt (or to taste)
- fresh cracked **Gefen Black Pepper** to taste

Sweet and Sour Fried Halloumi Croutons

- 2 tablespoons brown sugar
- 5 tablespoons **Tuscanini Tomato Sauce**
- sliced whites of 1 bunch of scallions
- pinch kosher salt
- 1/4 teaspoon smoked paprika
- 3 tablespoons neutral oil, divided
- 1 package Halloumi cheese
- 1 package **Gefen Spring Roll Wrappers**

Start Cooking

Prepare Salad and Dressing

1. Combine all salad ingredients.
2. Combine all vinaigrette ingredients.

Prepare the Halloumi Croutons

1. Dice halloumi into one-inch cubes.
- 2.

Add one and 1/2 tablespoons of oil to a large frying pan and allow to heat up before adding in the halloumi cheese. Fry in batches, making sure not to overcrowd the pan so that the cheese has space to fry.

3. Toss gently with a spatula or flip with tongs, so that the cheese browns on all sides and doesn't get too well done.
4. Once halloumi is golden brown around the edges, add the sliced whites of the scallions to the pan and stir.
5. Add back in the rest of the halloumi cheese. Add smoked paprika and salt to pan, stir.
6. Add tomato sauce and brown sugar and keep stirring so that the sauce begins to coat the cheese.
7. Stir and let reduce for five minutes or until sauce thickens slightly. Remove from pan.

Prepare the Spring "Bowl" Wrappers

1. Wipe out the pan, and then add remaining oil to pan. Let heat up for a minute.
2. Add one spring roll wrapper to the hot oil, laying the wrapper away from you to avoid splatters.
3. Let fry for merely seconds before you flip it, simply wetting it with the oil. Using tongs, quickly remove from frying pan and place it into a deep bowl to form the shape of a bowl.
4. Add arugula, green scallions, purple onion and hearts of palm spaghetti in individual portions to each spring "bowl" wrapper.
5. Combine vinaigrette ingredients and shake well. Drizzle over each salad.
6. Add halloumi "croutons" to salad.