

Tomato, Watermelon & Farro Salad

with Seared Halloumi Cheese

Halloumi, a mild, briny cheese from Cyprus, is incredible when seared. Because of its high melting point, halloumi won't lose its shape in a hot pan, instead turning a crispy, golden brown. In this dish, we're serving it atop a delicious summer salad of juicy watermelon, tart tomato and hearty farro, flecked with fresh mint and basil. A simple, flavorful vinaigrette of red wine vinegar and sweet honey completes this perfect late-summer dinner.



Ingredients

- 1 Cup Semi-Pearled Farro
- 3 Ounces Halloumi Cheese
- 8 Ounces Cubed Watermelon
- 1 Tomato
- 1 Bunch Basil
- 1 Bunch Mint

Knick Knacks

- 2 Teaspoons Honey
- 1 Shallot
- 1 Tablespoon Red Wine Vinegar

Makes 2 Servings

About 675 Calories Per Serving

Prep Time: 10 min | Cook Time: 15 to 25 min



For cooking tips & tablet view, visit blueapron.com/recipes/261

Recipe #261

Instructions

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1



Cook the farro:

Heat a medium pot of salted water to boiling on high. Once boiling, add the **farro**. Cook 14 to 16 minutes, or until tender. Drain thoroughly and rinse under cold water.

2



Prepare the ingredients:

While the farro cooks, wash and dry the fresh produce. Cut the halloumi cheese lengthwise into 2 pieces. Pick the basil and mint leaves off the stems; discard the stems. Peel and thinly slice the shallot. Core the tomato and cut into large wedges.

3



Make the vinaigrette:

While the farro continues to cook, in a medium bowl, combine the **vinegar** and **honey**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

4



Sear the halloumi:

While the farro finishes cooking, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **halloumi cheese** and cook 1 to 2 minutes per side, or until golden brown. Transfer to a paper towel-lined plate and set aside to cool slightly. When cool enough to handle, slice each piece in half diagonally.

5



Start the salad:

In a large bowl, combine the **tomato**, **watermelon** and as much of the **shallot** as you'd like (you may have extra). Add **half of both the basil and mint** (roughly chopping just before adding) and as much of the **vinaigrette** as you'd like (you may have extra vinaigrette). Season with salt and pepper and toss to coat.

6



Finish & plate your dish:

Stir the **cooked farro** into the **salad** until well combined; season with salt and pepper to taste. Divide the **finished salad** between 2 plates. Top with the **seared halloumi cheese**. Garnish with the **remaining basil and mint** (roughly chopping just before adding). Enjoy!