

Seared Halloumi Sandwiches on Focaccia

with Roasted Vegetables & Fuji Apple Salad

Halloumi is an amazing, semi-hard cheese originally made in Cyprus. It has a distinct, layered texture, and an incredibly high melting point—meaning that even when exposed to high heat, it will hold its shape. This makes it possible to sear the cheese in a hot pan, caramelizing it slightly, giving it a crisp crust and enhancing its naturally mild flavor. Layered with roasted bell pepper and Japanese eggplant, halloumi makes these hearty sandwiches uniquely delicious.



Ingredients

- 8 Ounces Halloumi Cheese
- 2 Pieces Onion Focaccia
- 3 Ounces Arugula
- 1 Clove Garlic
- 1 Fuji Apple
- 1 Japanese Eggplant
- 1 Lemon
- 1 Red Bell Pepper

Knick Knacks

- 2 Tablespoons Mayonnaise
- 1 Teaspoon Sumac

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut the halloumi cheese lengthwise into 4 equal-sized slices. Cut each piece of focaccia in half horizontally. Cut off the stem end of the eggplant; cut the eggplant into ½-inch-thick rounds on an angle. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste. Quarter and deseed the lemon. Core the apple and cut into matchsticks; toss with **the juice of 1 lemon wedge** to prevent browning. Cut out and discard the stem, ribs and seeds of the bell pepper; quarter the bell pepper lengthwise.

2



Roast the vegetables:

Place the **eggplant** and **bell pepper** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer and roast 13 to 15 minutes, or until softened and browned. Remove from the oven and set aside.

3



Make the sumac mayonnaise & vinaigrette:

While the vegetables roast, in a small bowl, combine the **mayonnaise, sumac, garlic paste and the juice of 1 lemon wedge**; season with salt and pepper to taste. Set aside. Squeeze **the juice of the remaining lemon wedges** into a medium bowl; season with salt and pepper. Slowly whisk in **2 tablespoons of olive oil** until well combined.

4



Sear the halloumi:

While the vegetables continue to roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **halloumi cheese** and cook 1 to 2 minutes per side, or until browned and heated through. Transfer to a paper towel-lined plate and set aside in a warm place. Wipe out the pan.

5



Toast the bread:

In the pan used to sear the halloumi, heat 1 teaspoon of olive oil on medium-high until hot. Add the **focaccia**, cut sides down, and toast, occasionally pressing down on the slices, 2 to 3 minutes, or until browned and warmed through. Transfer to a clean, dry work surface to cool slightly.

6



Finish & plate your dish:

Spread a thin layer of the **sumac mayonnaise** onto the cut sides of each **toasted focaccia piece**. Place 2 slices of the **seared halloumi** onto each focaccia bottom. Top with the **roasted vegetables** and a focaccia top. In a large bowl, combine the **arugula, apple** and enough of the **vinaigrette** to coat the salad (you may have extra); season with salt and pepper to taste. Divide the **sandwiches** and **salad** between 2 dishes. Enjoy!