

DINNERLY



Chunky Haloumi Salad

with Chickpeas and Spinach



20-30 minutes



2 Servings

WHAT WE SEND

- 400g can chickpeas
- 1 lemon
- 1 packet haloumi ⁷
- 100g green beans
- 1 tomato
- 70g baby spinach leaves

WHAT YOU NEED

- olive oil
- sea salt and pepper

TOOLS

- fine grater
- medium frypan
- paper towel
- sieve

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 705kcal, Fat 42.2g, Carbs 31.6g, Proteins 39.1g



1. Prep ingredients

Drain the **haloumi** on paper towel. Cut into 3 slices lengthwise, then cut into 3-4cm bite-size pieces. Finely chop 1 **garlic clove**. Drain and rinse the **chickpeas**. Trim and halve the **beans**. Cut the **tomato** into thin wedges.



2. Make dressing

Finely grate the zest from **half the lemon**, then juice (the remaining half won't be used in this dish). Combine the **lemon zest** and **juice** with 1 **tbs olive oil** and season with **salt and pepper**.



3. Cook haloumi

Heat 1 **tbs olive oil** in a medium frypan over medium heat and cook the **haloumi** for 2 mins on each side, or until golden. Transfer to a plate and keep warm. Add the **garlic** to the pan and stir-fry for 20 secs or until fragrant. Add the **chickpeas** and cook for 1-2 mins, stirring to coat in the garlic and until chickpeas are warmed through.



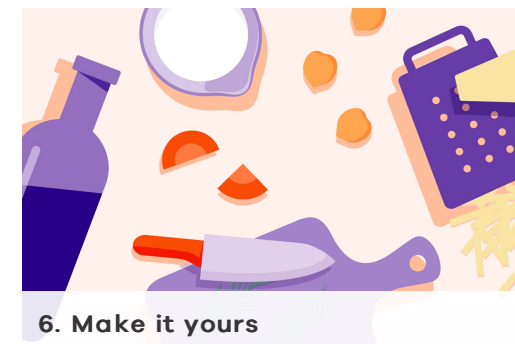
4. Add veg

Add the **green beans** and cook for 2 mins. Add the **tomatoes** and cook, stirring for 1 min. Remove from the heat and add the **spinach**. Toss to coat in the sauce and allow to wilt slightly and warm through.






5. Serve up

Stir the dressing into the vegetable mixture, stirring gently to coat. Divide the **warm salad** among plates and scatter over the **haloumi** to serve.



6. Make it yours

Add a subtle sweetness to the salad by adding roasted strips of capsicum.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia**
from imported
ingredients