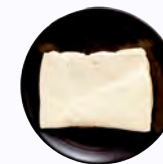




DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: HALLOUMI

Halloumi has the unusual feature of not melting when heated which makes it great for grilling and pan frying!



## 2. HERBED SCHNITZELS

WITH HALLOUMI & CUCUMBER QUINOA

 30 Minutes

 2 Servings

Mixed quinoa tossed with fresh cucumber, cherry tomatoes and halloumi with herby chicken schnitzels and a light dill dressing.

#### PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
59g	41g	27g

## FROM YOUR BOX

MIXED QUINOA	1 packet (75g)
LEBANESE CUCUMBER	1
SPRING ONION	1 *
CHERRY TOMATOES	1/2 bag (100g) *
DILL	1 packet
HALLOUMI	1 packet
CHICKEN SCHNITZELS	300g

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

oil (for cooking + olive), salt, pepper, apple cider vinegar, dried Italian herbs

## KEY UTENSILS

saucepan, frypan

## NOTES

Spice up the dish and flavour the halloumi before cooking! Try ground paprika, cumin or coriander.



### 1. COOK THE QUINOA

Place quinoa in a saucepan and cover with plenty of water. Bring to the boil and simmer for 15 minutes or until tender. Drain and rinse.



### 2. PREPARE THE SALAD

Slice cucumber and spring onion. Halve tomatoes.



### 3. MAKE THE DILL DRESSING

Chop dill fronds. Whisk together with **1 tbsp vinegar** and **2 tbsp olive oil**. Season with **salt and pepper**.



### 4. COOK THE HALLOUMI

Cut halloumi into squares. Cook in a frypan with **oil** over medium-high heat for 5-6 minutes until golden. Remove to salad bowl.



### 5. COOK THE CHICKEN

Coat chicken with **1/2 tsp dried Italian herbs, salt and pepper**. Reheat pan over medium-high heat. Cook chicken for 4-5 minutes each side or until cooked through.



### 6. FINISH AND PLATE

Toss quinoa with salad, halloumi and 1/2 the dressing. Divide among plates with chicken. Serve with remaining dressing to taste.