



### Product Spotlight: Pistachios

To preserve freshness, store pistachios in an airtight container in a cool, dry place or in the fridge for longer shelf life. Exposure to air can make them go stale quickly.



## Orzo Salad with Pan-Fried Halloumi

A bright orzo salad with fresh snow peas and rocket leaves, tossed with tahini and lemon dressing, served with lemon zest pan-fried halloumi and garnished with dill fronds, pistachios and cranberries.

 30 minutes

 Vegetarian

 2 servings

### Add to it!

*Get extra serves from this salad by adding grilled veggies such as zucchini, capsicum or broccoli, olives or crispy chickpeas.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	35g	42g

## FROM YOUR BOX

RISONI	125g
LEMON	1
HALLOUMI	180g
SNOW PEAS	150g
SHALLOT	1
DILL	1 packet
HARVEST DRESSING	100g
ROCKET LEAVES	60g
PISTACHIO + CRANBERRY MIX	60g

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

frypan, saucepan

## NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.

**No gluten option - risoni is replaced with quinoa.** Place quinoa in a saucepan & cover with plenty of water. Bring to a boil, simmer for 10-15 minutes or until tender, and drain well.

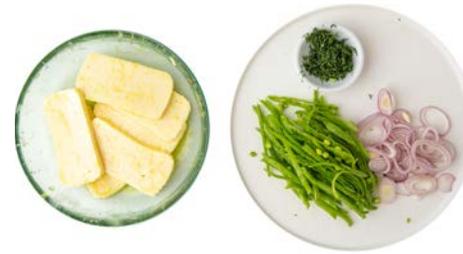


Scan the QR code to submit a Google review!



### 1. COOK THE RISONI

Bring a saucepan of water to a boil. Add **risoni** and cook in boiling water for 8-10 minutes until al dente. Drain and rinse with cold water.



### 2. PREPARE THE INGREDIENTS

Zest **lemon** (reserve remaining for step 3). Slice **halloumi** and coat with **oil** and **lemon zest**. Slice **snow peas** and **shallot**, and finely chop **dill** (including tender fronds).



### 3. MIX THE DRESSING

Add **lemon juice**, **harvest dressing**, **2 tbsp olive oil** and **1/2 tbsp water** to a bowl. Mix to combine.



### 4. COOK THE HALLOUMI

Heat a frypan over medium-high heat with **oil**. Add **halloumi** and cook for 3-4 minutes on each side, or until golden.



### 5. TOSS ORZO SALAD

Add **1/2 dressing**, **cooked risoni**, **snow peas**, **shallot**, **dill** and **rocket leaves** to a large bowl. Toss until well combined. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Roughly chop **pistachio & cranberry mix**. Divide **orzo salad** among shallow bowls. Top with **halloumi**, **cranberry & pistachios mix** and serve with remaining **dressing** to drizzle over as desired.

**How did the cooking go?** Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.  
**Something not right?** Text us on **0448 042 515** or email **hello@dinnertwist.com.au**

