



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

 4/6 servings

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.



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
23g 39g 46g

FROM YOUR BOX

	4 PERSON	6 PERSON
RISONI	250g	250g + 125g
LEMON	1	2
HALLOUMI	500g	3x 180g
SNOW PEAS	150g	2x 150g
SHALLOT	1	1
DILL	1 packet	2 packets
HARVEST DRESSING	100g	2x 100g
ROCKET LEAVES	60g	2x 60g
PISTACHIO + CRANBERRY MIX	60g	2x 60g

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

frypan, saucepan

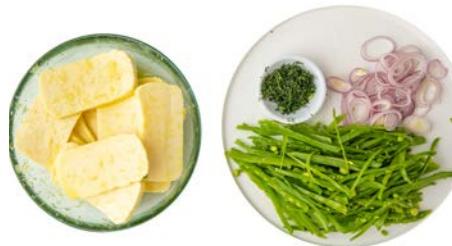
NOTES

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.



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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.



4. COOK THE HALLOUMI

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

2. PREPARE THE INGREDIENTS

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

6P - coat haloumi with zest from 1 1/2 lemons.



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 **haloumi, cranberry & pistachios mix** and serve with remaining **dressing** to drizzle over as desired.

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