



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



4/6 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
	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.



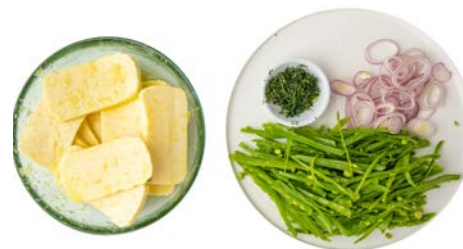
1. COOK THE RISONI

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 **halloumi** and cook for 3–4 minutes on each side, or until golden.



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).

6P – coat halloumi 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**.



3. MIX THE DRESSING

Add **lemon juice**, **harvest dressing**, **3 tbsp olive oil** and **1 tbsp water** to a bowl. Mix to combine.

6P – add juice from 1 1/2 lemons, 3 tbsp olive oil and 1 tbsp water.



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.



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