



READY TO COOK
BY HARRIS FARM

GRILLED FUYU FRUIT, HALLOUMI AND BROCCOLINI SALAD



PREP
15 min



COOK
15 min



SERVES
4

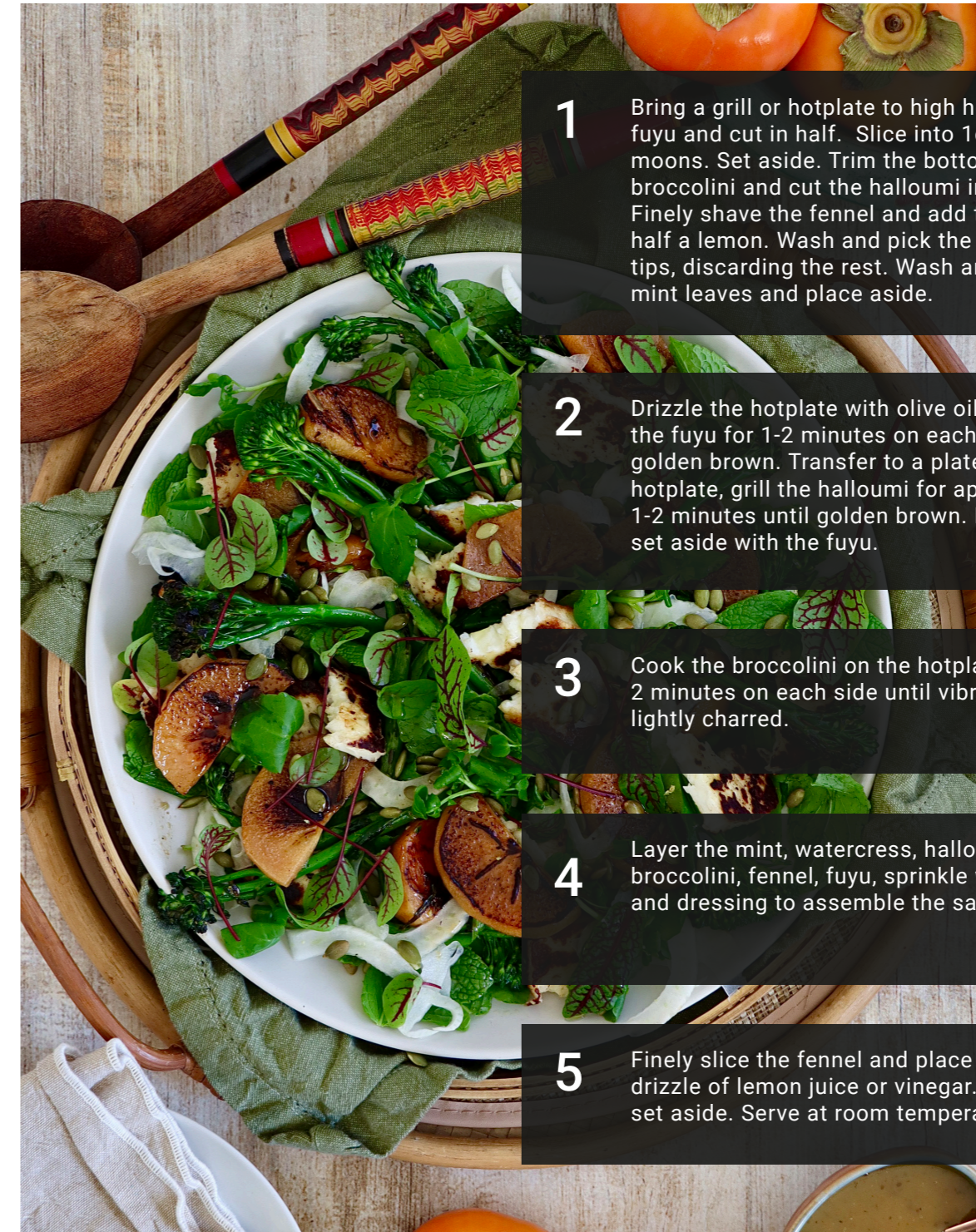
INGREDIENTS:

- > 2 Fuyu Fruit
- > 200g Halloumi Cheese
- > 2 Broccolini Bunches
- > 1 Watercress Bunch
- > 1 Mint Bunch
- > 4 Tbsp Greek Lemon Dressing
- > ¼ Fennel
- > 2 Tbsp Pepitas

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil

METHOD - GET COOKING!



1 Bring a grill or hotplate to high heat. Peel the fuyu and cut in half. Slice into 1cm thick half-moons. Set aside. Trim the bottom end of the broccolini and cut the halloumi into 4 pieces. Finely shave the fennel and add the juice of half a lemon. Wash and pick the watercress tips, discarding the rest. Wash and pick the mint leaves and place aside.

2 Drizzle the hotplate with olive oil and sear the fuyu for 1-2 minutes on each side until golden brown. Transfer to a plate. On the same hotplate, grill the halloumi for approximately 1-2 minutes until golden brown. Remove and set aside with the fuyu.

3 Cook the broccolini on the hotplate for around 2 minutes on each side until vibrant green and lightly charred.

4 Layer the mint, watercress, halloumi, broccolini, fennel, fuyu, sprinkle with pepitas and dressing to assemble the salad.

5 Finely slice the fennel and place in a bowl with a drizzle of lemon juice or vinegar. Toss well and set aside. Serve at room temperature. Enjoy!

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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