SUPERGREENS! halloumi salad



cook time:	prep time:	featured product:
10	**10**	**SUPERGREENS!**

get some super flavor with our SUPERGREENS! halloumi salad recipe! hearty halloumi cheese and tangy pomegranate seeds combined with our most nutritious salad blend, SUPERGREENS! make one fabulous sweet and savory salad that you will love! pistachios sprinkled on top give this salad the perfect amount of crunch. drizzle a generous amount of our fresh pomegranate balsamic dressing into the mix. this salad recipe is great as a healthy lunch or dinner option!

ingredients

2 servings

1 package (5 oz) **organicgirl® SUPERGREENS!**?
¼ cup plus 2 tablespoons **organicgirl® pomegranate balsamic dressing**, divided
½ cup red wine vinegar
1 tablespoon maple syrup or agave
1 teaspoon fine sea salt
1 large red onion, halved and thinly sliced
4 ounces halloumi cheese, cut lengthwise into 4 slices
½ cup pomegranate seeds
¼ cup pistachios

substitutions

? *substitute with* **PROTEIN GREENS**

directions

1. to pickle onions: in a small pot, bring 1 cup water, vinegar, syrup and salt to a boil. add onion, turn off heat, and cover for 5 minutes.

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2. transfer mixture to a jar with a tight-fitting lid and refrigerate until ready to assemble salad. preheat a grill pan or large skillet over medium-high. in a small bowl, toss cheese with 2 tablespoons dressing.

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3. cook cheese, flipping once, until well-browned on both sides, about 2 minutes per side. in a large bowl, toss greens with ¼ cup dressing.

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4. arrange greens on plate.

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5. top greens with pickled onions and cheese.

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5. top with pomegranate seeds and pistachios. enjoy!

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