



JERNEJ KITCHEN

RADICCHIO SALAD WITH GRILLED HALLOUMI

Radicchio Salad with Grilled Halloumi is a simple salad recipe that's fresh, light, and perfect for a quick vegetarian lunch or side.

SERVES	4	PEOPLE (SIDE) OR 2 MAINS
PREPARATION:	10	MINUTES
COOK:	8	MINUTES
TOTAL TIME:	18	MINUTES

SALAD

- 200 g (1/2 pound) radicchio
- 150 g (2/3 cup) Pinto beans, canned and drained
- 250 g (1/2 pound) Halloumi cheese
- 1 tsp olive oil (for cheese)
- 1 tbsp pinenuts
- 1 tsp olive oil (for Pine Nuts)

DRESSING

- 60 ml (1/4 cup) olive oil
- 2 tbsp lemon juice
- 1 tsp honey
- 1/4 tsp thyme
- 1/4 tsp oregano

TOOLS AND EQUIPEMENT

- sieve
- bowl
- grill pan
- paper towels

SALAD

Clean the radicchio and break into individual leaves. Add to a bowl along with the drained Pinto beans.

GRILLED HALLOUMI

Cut the Halloumi into 1/2-inch or 1 cm thick slices. Pat dry using a paper towel. Place a grill pan with olive oil over high heat. Add the Halloumi cheese and pan-fry on each side for 2-3 minutes or until grilled and golden-brown.

DRESSING

Stir to combine the olive oil, lemon juice, honey, thyme, and oregano in a bowl. Season with salt and pepper to taste. Add a tablespoon of water, stir, and pour over the radicchio in the bowl. Toss to combine.

PAN-FRY THE PINE NUTS

Add a teaspoon of oil into a pan along with the pinenuts. Pan-fry until golden brown. Transfer the pinenuts to a paper towel to get rid of any excess oil.

SERVE

Arrange the salad over a plate. Add Grilled Halloumi on top and sprinkle with toasted Pine Nuts. Serve as a fresh side or a light vegetarian meal.

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