

Winter Salad with Halloumi “Croutons”



Makes 4 servings

Active time: **35 minutes**

Total time: **45 minutes**

Course: **Lunch**

Halloumi, a firm Greek cheese, softens but doesn't completely melt when heated. In this healthy recipe, halloumi is cubed, marinated and broiled, turning it into crouton-like bites to top this hearty vegetarian main-dish salad.

Ingredients

- 4 tablespoons extra-virgin olive oil
- 2 teaspoons lemon zest
- 2 tablespoons lemon juice
- 1 teaspoon dried oregano
- ½ teaspoon ground pepper
- 4 ounces halloumi cheese
- 1 pound baby potatoes
- 3 cups trimmed green beans
- ¼ teaspoon salt
- 2 cups cherry tomatoes
- 2 cloves garlic
- 1 tablespoon red-wine vinegar
- 8 cups chopped escarole
- ¼ cup toasted chopped hazelnuts

Preparation

1. Position racks in center and upper third of oven; preheat to 425°F.
2. Combine 1 tablespoon oil, lemon zest, lemon juice, oregano and 1/4 teaspoon pepper in a small bowl. Add halloumi and stir to coat; set aside.
3. Toss potatoes and green beans with 1 tablespoon oil, 1/8 teaspoon salt and the remaining 1/4 teaspoon pepper on a large rimmed baking sheet. Spread in a single layer. Roast on the center rack for 10 minutes. Scatter tomatoes over the vegetables and continue roasting until the potatoes are tender and the tomatoes are wilted, 5 to 10 minutes more. Transfer to a large bowl.
4. Turn the broiler to high. Using a slotted spoon, transfer the reserved halloumi to the baking sheet (reserve the marinade). Broil, stirring once, until lightly browned, 3 to 5 minutes.
5. Meanwhile, heat the remaining 2 tablespoons oil and garlic in a small saucepan over medium heat until the garlic begins to sizzle, then cook for 15 seconds. Remove from heat and whisk in vinegar, the reserved marinade and the remaining 1/8 teaspoon salt.
6. Add escarole to the vegetables and gently toss with the warm dressing to combine. Serve topped with the halloumi and hazelnuts.

Tips & Notes

Semi-firm, brined halloumi cheese is great for cooking because it holds its shape when heated. It can be salty, though—some have up to 900 mg of sodium per ounce. Pick one with closer to 300 mg per ounce.

Nutrition

Per serving: 402 calories; 32 g carbohydrates; 27 g fat (8 g sat, g mono); 13 g protein; 20 mg cholesterol; 9 g dietary fiber; 1238 mg potassium; 498 mg sodium. Nutrition bonus: Vitamin C (68% daily value), Vitamin A (66% dv), Folate (52% dv)