



Summer Vegetable, Halloumi and Orzo Salad

Serves 6

By Chef Melinda McNeil

Ingredients

1 c orzo
3/4 c sugar snap peas, cut in half
3/4 c asparagus, cooked and cut into 1” pieces
3/4 c green beans, raw or cooked and cut into 1” pieces
1/2 c cherry or grape tomatoes, halved
1/2 avocado, sliced
3 green onions, sliced (white and light green parts only)

1 c arugula
1/4 c basil, torn
2 sprigs mint leaves, torn

1 8 oz package halloumi cheese, cut into planks

Juice of 1 lemon
3 T extra virgin olive oil
Salt and pepper to taste

Directions

Cook orzo in boiling salted water for 8-9 minutes. Drain (do not rinse) and set aside to cool.

Prepare vegetables and greens, keeping separate. Heat oil in a frying pan and cook halloumi cheese over medium high heat until nicely browned, 3-4 minutes on each side. Allow to cool enough for the cheese to set up.

Dress the greens with lemon juice, olive oil and salt and pepper; add to remaining vegetables and orzo and gently toss to coat. Serve halloumi on top of the salad either in large pieces, cut into strips, or cut into small cubes like croutons.