

SERVES: 02
EST. COST: \$6 SERVING

FARRO + HALLOUMI

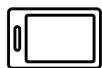
ACTIVE: 15 MIN
TOTAL TIME: 30 MIN

INGREDIENTS		DIRECTIONS	
1/2 cup	farro	01.	In a medium saucepan, bring salted water to a boil as if you were making pasta. In the meantime, prep the rest of your ingredients.
3/4 cup	cherry tomatoes – halved		
1/4 cup	red onion – diced		
1/2 cup	parsley – roughly chopped	02.	Once the water is boiling, add the farro and cook for 15-20 minutes. The cook time can depend on the type of farro you have. When done it should be chewy, but still a bit firm (think al dente). Then drain and rinse with cold water.
8 oz	halloumi – cut into 1” cubes		
1/4 cup	olive oil		
1 tbsp	lemon juice		
1/4 tsp	salt	03.	Heat a nonstick pan over medium heat and add a splash of olive oil. Then add the halloumi cubes and fry until both sides are golden brown – about 1-2 minutes per side. This may need to be done in 2 batches, depending on the size of your pan. You’re gonna want to eat all of the cheese at this point, but try to hold back.
1/8 tsp	pepper	04.	Add the farro back to the saucepan and add the cherry tomatoes, red onion, parsley, halloumi, olive oil, lemon juice, salt, and pepper. Serve alongside your lunch, dinner, or eat it solo.

EQUIPMENT



Knife



Cutting Board



Medium Saucepan



Colander



Nonstick Pan



Wooden Spoon