

GRILLED HALLOUMI & BLUEBERRY SALAD



White Spot has proudly supported local farmers, growers and producers, since 1928. That includes, the fresh BC blueberries that we're excited to serve this summer on our feature menu. Plus, our Executive Chef, James Kennedy invites you to try his personal favourite salad* recipe at home. Enjoy!

***Not available at White Spot Restaurants**

Pecans

1 egg white
2 tablespoons brown sugar
½ cup pecans
¼ teaspoon cayenne
¼ teaspoon cinnamon

Vinaigrette

¼ bunch parsley
¼ red onion (roughly chopped)
½ cup sherry vinegar
½ cup olive oil
¼ cup brown sugar
2 tablespoons Dijon mustard
2 teaspoons salt & pepper

Lemon & Herb Marinade

¼ cup lemon juice
3 cloves fresh garlic (minced)
¼ cup olive oil
1 tablespoon fresh parsley (chopped)
1 tablespoon of your favourite herbs (chopped)

Salad

2 heads local artisan lettuce (chopped)
¼ small red onion (cut in thin slices)
1 BC Gala apple (cut into wedges)
¼ cup dried apples
½ cup puffed rice
1 package halloumi cheese
1 pint fresh BC Blueberries

To make the pecans; Add the brown sugar, cayenne and cinnamon into the egg white and whisk until frothy; fold in the pecans. Transfer to a lined baking sheet and bake in a 350°F oven for approximately 2 ½ minutes stir well and cook for an additional 2 ½ minutes until golden brown (5 minutes total.)

To make the lemon & herb marinade; Juice 1 fresh lemon and mix the juice with ¼ cup of olive oil, mince 3 cloves of fresh garlic, and finely chop one tablespoon of fresh parsley and one tablespoon of your favourite herbs. Combine all the ingredients and stir. Dice your halloumi into 1 inch pieces and add it to the marinade; allow to sit for a minimum of 10 minutes to absorb the flavor.

To make the vinaigrette; Roughly chop the parsley and red onions and place into a blender or food processor. Add the sherry vinegar, olive oil, brown sugar, Dijon mustard, salt and pepper. Blend the mixture until it is smooth and has slightly thickened.

To cook the halloumi; Put a non stick pan onto the stove at high heat, add the marinated halloumi. Stir every so often so the halloumi is browned evenly on all sides it should take about 2 minutes in the pan.

To finish the salad; Toss the greens, red onion slices, apples and dried apples with the desired amount of dressing to cover evenly and gently place them into a bowl. Top the salad with puffed rice & candied pecans. Place the grilled halloumi over the salad. Finish with fresh BC Blueberries!



BC's Own™