

Blackberry and Arugula Salad with Grilled Halloumi

Makes: 3-4 servings

Total Time: 20 minutes

Ingredients

8 ounces halloumi cheese
1 tablespoon olive oil
6 heaping cups arugula or mixed greens
8 ounces blackberries
2/3 cup pomegranate arils
1/3 cup raw pepitas

simple vinaigrette dressing-

1 tablespoon shallots, minced
2 garlic cloves, minced
2 1/2 teaspoons light brown sugar
2 teaspoons Dijon
1/4 cup balsamic vinegar
1/2 cup extra virgin olive oil
salt and pepper to taste

Directions

Heat grill to medium heat. Brush the cheese with olive oil and place onto grill for 2 minutes per side, or until grill marks appear. Remove from heat and slice into 1/2 inch pieces.

Toss arugula, blackberries, pomegranate arils and pepitas.

In a small bowl, combine shallots, garlic, brown sugar, Dijon, balsamic vinegar and salt and pepper. Mix to combine then slowly stream in olive oil while whisking. Taste and adjust seasoning as desired.

Dress salad, top with halloumi and serve!