

Kale and Brussels Sprouts Salad With Pear and Halloumi

By Yossy Arefi

Time 15 minutes

Rating 5 ★★★★★ (738)

Salty, fried halloumi cubes are the star of this bright, lemony kale and brussels sprouts salad. Crispy, melty and squidgy all at once, they are delightfully textural. Though the kale and brussels sprouts mix can sit in the fridge for a few hours before serving, for best results, you should fry the halloumi just before you plan to eat.

INGREDIENTS

- Yield: 4 servings**
- ½ small garlic clove
 - Kosher salt and black pepper
 - ¼ cup olive oil, plus more for frying
 - 3 tablespoons fresh lemon juice (from 1 lemon)
 - 4 ounces thinly sliced lacinato kale, ribs removed before slicing (about 4 cups)
 - 6 ounces brussels sprouts, trimmed and thinly sliced (about 2 cups)
 - 1 Comice or Bartlett pear, cored and thinly sliced
 - 8 ounces halloumi, cut into 1-inch cubes
 - ½ cup chopped toasted almonds

PREPARATION

- Step 1**
- Make the dressing: Set the garlic clove on a cutting board and use the side of a knife to smash it. Remove the paper skin, then run a knife through the garlic a few times until finely chopped. Gather the garlic into a pile and sprinkle a bit of kosher salt over the top. Hold the blunt side of the knife at an angle and use the blade to drag and smash the garlic and salt across the board. Repeat until it forms a smooth paste. Add it to a large bowl.
- Step 2**
- Add ¼ cup olive oil, the lemon juice and a few grinds of pepper to the bowl and whisk to combine. Add the sliced kale and, using clean hands, massage the dressing into the kale for 1 to 2 minutes.
- Step 3**
- Add sliced brussels sprouts and pear, and gently toss until coated. Set aside.
- Step 4**
- Pat the halloumi dry with a clean kitchen towel. Set a medium nonstick skillet over medium-high heat and add just enough oil to barely coat the bottom. Add the halloumi cubes to the hot oil and cook until the cheese is golden brown on one side, 1 to 2 minutes. Flip the cubes and continue to cook until they are golden all over. Use a slotted spoon to transfer the cubes to a towel-lined plate.
- Step 5**
- Toss the kale mixture one more time and season to taste with salt and pepper, keeping in mind that the halloumi is salty. Transfer the mixture to a serving platter and top with the warm fried halloumi and toasted almonds.

Private Notes

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