Quinoa, Halloumi, and Avocado Cream Salad

Serves 4

Ingredients

Salad

1 block (200 g) halloumi cheese, cubed
2 ½ cups (625 ml) cooked tricolor quinoa
1 ½ cups (375 ml) cherry tomatoes, quartered
1 cup (250 ml) Lebanese cucumbers, diced
½ cup (125 ml) roughly chopped fresh mint
½ cup (125 ml) roughly chopped curly parsley
½ cup (125 ml) pomegranate seeds

Vinaigrette

4 tablespoons (60 ml) olive oil
1 tablespoon (15 ml) lemon juice
1 tablespoon (15 ml) apple cider vinegar
2 teaspoons (10 ml) sumac
½ teaspoon (2 ml) salt
1 clove garlic, minced

Avocado Cream

2 ripe avocados from Mexico
½ cup (125 ml) plain Greek yogurt
½ tablespoon (7 ml) lemon juice
½ teaspoon (2 ml) salt

Topping

Pita chips (homemade or store-bought)

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Preparation

1. In a medium-sized skillet over medium heat, brown the cheese cubes for 2 to 3 minutes on each side. Set aside on a plate and let them cool completely.
2. Prepare the vinaigrette by mixing all the ingredients in a small bowl.
3. Make the avocado cream. Add all the ingredients to a food processor and pulse for 1 to 2 minutes until a creamy texture is achieved. Set aside.
4. In a large bowl, mix the salad ingredients with the cooled cheese cubes. Pour the vinaigrette over the salad and mix well. Adjust seasoning as needed.
5. To serve, spread the avocado cream on a serving platter (or in four shallow bowls) and place the salad on top. Garnish with pita chips, pomegranate seeds, and a little extra sumac if desired.