

## Mediterranean Grain Bowl with Farro, Seared Halloumi & Pomegranate Vinaigrette

**2 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 20 minutes**

Bee Tree Farm & Dairy Halloumi, brine discarded  
Village Farms Tomatoes, washed  
AustiNuts Pecans  
Texas Farm Patch Peaches, washed and pitted  
Fruitful Hill Farm Cucumbers, washed, ends trimmed, peeled (optional)  
Phoenicia Bakery & Deli Pita Bread  
Farmhouse Kitchen-prepared Homestead Gristmill Farro  
Farmhouse Kitchen Pomegranate Vinaigrette, stirred well before use  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

Preheat oven to 400°F and arrange the oven rack to the middle position.

**STEP 1** Cut the pita bread into 8-10 triangles. Place the triangles on a foil-lined baking sheet. Drizzle the pita chips with 1-2 tbsp. oil and season with salt and pepper. Toss the pita chips to coat and then arrange them in a single layer. Bake for 10-12 minutes, flipping mid way. Remove from the oven when golden brown and crisp. Set aside to cool.

**STEP 2** While the pita triangles are baking, prepare the grain bowl ingredients. Chop the peaches into small cubes or wedges. Chop the cucumbers into small cubes or half moons. Quarter or halve the tomatoes, depending on size. Roughly chop the pecans. Add all chopped ingredients to a large bowl. Add the cooked farro, half of the pomegranate vinaigrette, 1 tbsp. oil, ½ tsp. salt, and black pepper to taste. Toss to evenly coat. Taste and season with additional oil, salt, and pepper. Set the grain salad aside at room temperature.

**STEP 3** Cut the halloumi into 4 slabs of roughly equal thickness. Place the slabs in between 2-3 layers of paper towels and press down to remove excess moisture.

**STEP 4** Place a non-stick pan or seasoned cast iron skillet over medium-high heat. Add 2 tsp. of oil, swirl to coat the bottom of the pan, and then add the halloumi slabs. Sear each side of the halloumi for 2-3 minutes until golden brown. Flip the slabs over and sear on the second side for 2-3 minutes. (Note: You can alternatively brown the halloumi using a grill pan or counter top electric griddle.)

**STEP 5** To serve, spoon the grain salad into serving plates. Add the seared halloumi on top of the salad. Drizzle the halloumi with remaining pomegranate vinaigrette and serve with pita crisps. For a fun textural contrast, try folding crumbled pita crisps into the grain salad! Enjoy!