



## Citrus and Beet Salad with Halloumi Croutons

Makes: 8 servings

Prep Time: 20 minutes Cook Time: 1 hour & 30 minutes

Total Time: 1 hour & 50 minutes

### Ingredients

- 1 small red beet (about 5 ounces), trimmed and scrubbed
- 1 small golden beet (about 5 ounces), trimmed and scrubbed
- 5 tbsp extra-virgin olive oil, divided
- 1 & 1/4 tsp kosher salt, divided
- 12 ounces assorted citrus fruits (such as pink grapefruit, Cara Cara oranges, navel oranges, and lemons)
- 3 tbsp fresh lime juice
- 1 tbsp honey
- 1 tbsp Dijon mustard
- 1/4 tsp black pepper
- Vegetable oil
- 1/4 cup all-purpose flour (about 1 & 1/8 ounces)
- 1 (8-ounce) package halloumi cheese, cut into 3/4-inch cubes
- 1 tbsp water
- 1 large bunch arugula (about 7 ounces), leaves separated and stems trimmed (or 1 [5-ounces] pkg. baby arugula)
- 1/2 cup pomegranate arils
- 1/3 cup toasted pine nuts

### Instructions

Preheat oven to 400°F. Place each beet on a separate 12-inch square of aluminum foil. Drizzle beets with 1 tablespoon olive oil; sprinkle with 1/2 teaspoon salt. Fold foil sheets around each beet, and crimp tightly to form 2 airtight packets. Place packets on a small baking sheet, and roast in preheated oven until beets are tender but not mushy, 1 hour to 1 hour and 30 minutes. Remove from oven. Let beets

cool in sealed packets 30 minutes. Unwrap cooled beets and peel. Cut beets into 1/2-inch wedges. Set aside.

While beets roast, trim 1/4 inch from top and bottom of each citrus fruit. Stand each citrus fruit upright on trimmed bottom; using a sharp knife and following the curve of the fruit, cut and remove the rind and white pith. Slice citrus crosswise into 1/4-inch rounds, and halve rounds into half-moons. Alternatively, slice in between membranes to cut into supremes. Set citrus aside. Squeeze juice from rinds into a small bowl to yield 1 tablespoon juice. Add lime juice, honey, mustard, pepper, 1/2 teaspoon salt, and remaining 1/4 cup olive oil; whisk until well combined. Set aside.

Pour vegetable oil to a depth of 1 & 1/2 inches in a medium saucepan, and heat over medium-high until oil reaches 400°F. Stir together flour and remaining 1/4 teaspoon salt in a medium bowl. Toss halloumi cubes and 1 tablespoon water in a separate medium bowl; drain. Add halloumi to flour mixture, and toss well to coat; shake off excess flour mixture. Working in batches, fry halloumi, stirring occasionally, until crispy and dark golden brown, 1 minute and 30 seconds to 2 minutes and 30 seconds per batch. Using a slotted spoon, transfer halloumi to a paper towel-lined plate.

Arrange arugula, beet wedges, and citrus on a large platter; drizzle with 1/4 cup dressing. Top salad with halloumi croutons, pomegranate arils, and pine nuts. Serve with remaining dressing.

### Chef's Notes:

Beets can be roasted up to 2 days ahead and refrigerated in separate airtight containers.

Find halloumi at Middle Eastern and Mediterranean grocery stores.

*Recipe from Food & Wine*