

# Warm Winter Salad

Serves 3, : ~1hr cook time : adapted recipe from [Justine Doiron](#)

## Ingredients:

- 12 stalks lacinato kale
- 1 small head of green cabbage
- $\frac{3}{4}$  cup, uncooked quinoa
- 1 small red onion
- 3 sage leaves
- $\frac{1}{8}$ - $\frac{1}{4}$  cup honey (I made it with  $\frac{1}{4}$  cup but it was a little too sweet, you do you)
- 2 tbsp water
- $\frac{1}{4}$  cup red wine vinegar
- 1 tbsp chili oil of choice, I used chili crisp from [CinSoy](#)
- optional: 1 small chunk of halloumi cheese
- olive oil, as needed
- salt & pepper to taste

## Instructions:

Roast the veg:

- Preheat the oven to 450°F.
- Cook your quinoa per package instructions.
- Remove cabbage core, thinly slice, and place on a baking sheet.
- Drizzle with olive oil, salt, & pepper.
- Place in the oven & roast for 20-25 minutes
- Thinly slice kale, spread out on a baking sheet, drizzle with olive oil, salt, & pepper. Set aside until you have 5-7 minutes left on the cabbage, then place the kale in alongside it until the timer goes off for the cabbage.

- Meanwhile, add the quinoa to a baking sheet and cover with chili oil. Season with salt to taste and toss.
- Once the veggies come out of the oven, turn heat down to 375F and move the sheet of quinoa in.
- Roast this for 20 minutes, stirring halfway through until the quinoa is slightly golden and lightly crisp.
- While the quinoa is baking, make the agrodolce dressing.

Make the dressing:

- Thinly slice the red onion and place it in a bowl.
- Whisk together the honey and water in a small bowl.
- Put a pan or small pot on medium heat and add a small splash of olive oil.
- Add in the sage leaves once the pan is warmed through.
- Pour in the honey mixture (it should slightly fizz), and stir until it thickens, about 1 minute.
- Add a pinch of salt and the vinegar.
- Stir again and let the mixture simmer slightly for 1-2 minutes.
- Remove the sage and pour over the red onion. Stir to combine and set aside.

Grill Halloumi:

- Place a skillet over medium heat, adding a minimal amount of oil to the pan.
- Cut your chunk of Halloumi into even slices & place into the hot skillet.
- Allow the cheese to grill for 2-3 minutes until golden, flip, and do the same for the second side.

Assemble:

- \*Toss together the kale and cabbage, and dish out into serving bowls.
- Top with red onions and preferred amount of dressing\* (start with less, add more if it needs it)
- Top with warm, toasty cheese and crunchy quinoa. Yum!

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**recipe notes:**

- When I went to plate the salad, my cabbage and kale went cold. I threw them both back into the oven for a moment to warm up before assembling.
- The original recipe states to toss the salad together with the dressing, then plate. I felt like it was too much dressing and made the salad a little soggy so next time I'd add the dressing after. But again, you do you!

**what you learn:**

- Any fancy person that makes grilled halloumi seem "cool" or "pretentious", just know that it's essentially a grilled cheese curd. It is very normal, homey, and delicious.