

**Stone Fruit Halloumi Salad, from Everyday Dinners by Jessica Merchant,  
modified by Elizabeth**

**Ingredients:**

8 oz halloumi cheese sliced into 1/2 inch pieces  
6-8 cups baby arugula  
2 peaches, pitted and sliced  
2 plums, pitted and sliced  
2 pluots, pitted and sliced (Elizabeth omitted this)  
1 cup cherries, pitted and sliced  
pesto, store bought or your own, made slightly more liquid with additional lemon juice  
and olive oil, for drizzling  
olive oil, salt and pepper  
fresh herbs if desired

**Instructions**

1. Make the pesto if you are making your own.
2. Slice the stone fruits and drizzle with olive oil, salt and pepper.
3. Add a tablespoon of olive oil to a nonstick skillet and put in the slices of halloumi. Crisp until slightly browned on both sides, 2-3 minutes per side.
4. Place the arugula on a plate, and top with the stone fruit and halloumi. Drizzle the pesto dressing over all. Top with fresh herbs if desired.