

Strawberry Cobb Salad with Halloumi & Tarragon Dressing | Healthy Spring Recipe

This isn't your average Cobb Salad.

We're flipping the script with sweet strawberries, creamy avocado, crisp radish, and perfectly cooked eggs — all topped with golden sautéed halloumi cheese and a tangy homemade tarragon yogurt dressing.

It's vibrant, protein-packed, and bursting with flavor — the perfect spring or summer meal.



Recipe:

✨ Ingredients:

Tarragon Yogurt Dressing:

1/3 cup extra-virgin olive oil
3 Tbsp plain yogurt
2 Tbsp white wine vinegar
1 Tbsp finely chopped fresh tarragon
1 garlic clove, finely chopped
2 tsp honey
1/4 tsp kosher salt
1/4 tsp black pepper

Salad:

2 Tbsp extra-virgin olive oil (for sautéing)
1 (8-oz.) block halloumi or feta cheese
3 Tbsp cornstarch
1 head (or 2 hearts) romaine lettuce, chopped
4 hard-boiled eggs, sliced
1 ripe avocado, thinly sliced
1 1/2 cups strawberries, thinly sliced
1/3 cup radishes, julienned
3 Tbsp fresh dill, chopped



Instructions

Make the Dressing:

In a medium bowl or jar, whisk together the olive oil, yogurt, vinegar, tarragon, garlic, honey, salt, and pepper until smooth and emulsified. Set aside.

Prep and Cook the Cheese:

Slice the halloumi into 1/4-inch pieces and pat dry with paper towels.

Toss gently in a bowl with cornstarch to coat all sides.

Heat olive oil in a skillet over medium heat.

Sauté the halloumi for 2–3 minutes per side, until golden brown.

Transfer to a plate lined with paper towels.

Assemble the Salad:

Add romaine to a large bowl or serving platter.

Drizzle with half the dressing and toss lightly to coat.

Layer on the sautéed cheese, avocado, eggs, strawberries, and radishes.

Spoon the remaining dressing over the top.

Garnish with chopped dill and cracked black pepper.