

Crispy Halloumi Salad



Recipe By FoodieBook

Ref: 338

Heading: Salads

Cuisine: Greek

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

250 g Halloumi Cheese cut 5 mm sliced
200 g Spinach or lettuce or a mix of both
1 Red onion halved & sliced thinly
1 Cucumber med chopped
8 Cherry tomatoes halved
1 tsp Oregano dried
2 tbsp Olive oil for frying

Dressing

4 tbsp Extra virgin olive oil
2 tbsp Lemon juice
1 tsp Dijon mustard
1 tsp Honey runny
1/2 tsp Salt
1/2 tsp Black pepper freshly ground

Suggestion & Tips

Excellent with crusty bread. You could add Greek olive to the salad.

Method

Step 1 - Place Halloumi slices in a bowl with the frying oil & oregano, coat cheese well & set aside.

Step 2 - Place Spinach/lettuce, red onion, tomatoes, cucumber into a serving bowl & set aside.

Step 3 - Heat a frying pan on a med heat & fry Halloumi slices of both sides until nut brown & crispy, set aside & keep warm.

Step 4 - Make the dressing by putting all ingredients into a clean jam jar & giving it a good shake, or blend with a stick/hand blender, dress the salad & place warm halloumi on top.