

Halloumi Salad With Orange & Mint

Servings: 4

Prep Time: 15min

Cook Time: 5min



Ingredients

- 3 medium oranges, segments and juice
- 1 small bunch mint, leaves chopped
- 4 tsp white wine vinegar
- 3 tbsp olive oil
- 2 x 250g packs halloumi cheese, drained
- 50g walnut pieces, toasted
- 145g rocket, watercress and spinach

Directions

1. Heat a large griddle or frying pan over a high heat. In a large bowl, combine the orange segments and juice, mint leaves, vinegar and olive oil. Season, then gently toss together.
2. Slice each block of halloumi into 8-10 pieces, then griddle or fry for 1-2 mins on each side until charred and beginning to melt.
3. Add the walnuts and salad leaves to the orange and mint, then toss together. Top with the griddled halloumi slices and season with some black pepper.