

Grilled Halloumi & Avo Salad

Servings: 8

Prep Time: 5min

Cook Time: 10min



Ingredients

- 3 red peppers
- 600g halloumi, sliced in 1cm thick slices
- ½ cup (125ml) olive oil
- Salt and black pepper
- 4 avocados, halved and pitted
- 250g cherry tomatoes on the vine
- 2 Tbsp (30ml) Balsamic vinegar
- 1 cup (250ml) cucumber, sliced
- 15 Kalamata olives, pitted
- Salt and black pepper
- 1/3 cup (80ml) basil leaves

Directions

1. Place peppers on braai grid and braai, turning frequently, until skin has blistered black. Place in a bowl and cover with cling film. When cooled, peel the skin away, remove seeds and tear into bite size pieces.
2. Brush halloumi with 2 Tbsp (30ml) olive oil and season. Braai over hot coals until charred on both sides, set aside.
3. Season and brush avocado and cherry tomatoes with olive oil and place on the braai until charred and warmed through.
4. Combine remaining olive oil with balsamic vinegar and season.
5. Arrange the braaiied peppers, halloumi, avo halves and tomatoes on a platter with the cucumber, olives and basil leaves. Drizzle with dressing and serve.