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by Yes Chef!

Halloumi, Lentil and Rocket Salad



Ingredients

1 x 400g can brown lentils, rinsed, drained
1 x 250g punnet grape tomatoes, halved
2 Lebanese cucumbers, ends trimmed, halved lengthways, thinly sliced
60g baby rocket leaves
1/2 small red onion, finely chopped
1 tbs fresh lemon juice
1/2 tsp caster sugar
2 1/2 tbs olive oil
1 x 180g pkt halloumi, cut into 8 slices

Preparation

- 1 Combine the lentils, tomato, cucumber, rocket and onion in a large bowl.
- 2 Place the lemon juice, sugar and 2 tablespoons of oil in a small bowl. Season with salt and pepper. Whisk to combine.
- 3 Pat the halloumi dry with paper towel and brush with the remaining oil. Heat a medium frying pan over medium heat. Add half the halloumi and cook for 1-2 minutes each side or until golden. Transfer to a plate. Repeat with remaining halloumi, reheating the pan between batches.
- 4 Drizzle the dressing over the salad and toss to coat. Divide the salad among serving plates. Top with the halloumi to serve.

Cooks Note

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