

Halloumi & Sesame Salad

From Salads Are More Than Leaves by Elena Silcock

Ingredients:

For the dressing:

4 tbsp fresh squeezed lemon juice
4 tbsp olive oil
salt and pepper

For the salad:

4 tbsp sesame seeds
1 red onion
3 oz dried apricots
1/2 bunch mint
1 lemon
pinch of chili flakes
pinch of sugar, if needed
2 9 oz packets of halloumi cheese
1 tbsp honey
1 red apple
salt and pepper

Directions:

1. Toast the sesame seeds. Whisk up the dressing in a mixing bowl. Peel and finely chop the red onion, then add it to the dressing. Finely chop the apricots and add them, too. Pull the mint leaves from the stems and finely chop most of them, then add to the bowl. Finely grate in the zest of the lemon and squeeze in the additional juice. Add the chili flakes and 3 tbsp of the sesame seeds, then season generously with salt and pepper and toss to combine. Taste and add a pinch of sugar if it needs it.

2. Heat a griddle pan or frying pan over high heat. Lay a piece of nonstick baking paper in the pan - this stops the halloumi from sticking. Slice each block of halloumi into 8 rectangles. Lay the halloumi pieces in the hot griddle pan and cook for 1-2 minutes on each side until they have distinct char lines or, if you're using a frying pan, until they are golden on each side. Drizzle with the honey.

3. Slice the apple. Arrange the halloumi on a large platter, alternating it with the apple slices. Top with the apricot salsa/dressing. Season with black pepper and finish with the remaining mint leaves and sesame seeds.