

# MIXED GREEN HALLOUMI SALAD

## Ingredients (serves 2)

- mixed green leaf salad
- 70g Halloumi cheese (less than 1/3 packet of 250g)
- $\frac{1}{2}$  avocado pear (finely sliced)
- steamed broccoli florets
- steamed sliced green beans
- 1 thinly sliced spring onion
- Small handful of cherry tomatoes
- a sprinkling of sunflower seeds

## Salad dressing options

1. Lemon juice, honey, olive oil, French mustard; or
2. Balsamic vinegar, olive oil; or
3. Olive oil, lime juice, soya sauce

## Method

1. Prepare steamed broccoli and green beans. Set aside to cool
2. Place slices of halloumi (2mm thickness) into a hot frying pan. No need to add vegetable oil.
3. Cook on both sides until halloumi browns. Set aside and allow to cool
4. In a large bowl mix salad leaves, avocado slices, spring onions cherry tomatoes and cooled steamed vegetables and halloumi slices.
5. Add dressing and toss.
6. Sprinkle with a handful of sunflower seeds
7. Serve with crusty bread.

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