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Rocket, Haloumi, Mint & Walnut Salad

Serves 4

Ingredients

200g rocket, baby spinach or other mixed leafy greens
150g haloumi cheese (washed and dried)
handful of fresh mint & parsley
½ teaspoon of dried oregano
50g walnuts
punnet of cherry tomatoes
1 lemon juiced
extra virgin olive oil

Method

Wash and spin dry leafy greens and place in flat salad bowl or on individual plates. Add cherry tomatoes.
Cut haloumi into small cubes. Chop mint & parsley and scatter on a side plate. Sprinkle over dried oregano & lemon juice and mix together. Heat small frypan over medium heat. Add around 1 tablespoon olive oil and allow to briefly heat. Add haloumi and fry gently until golden and crispy on the outside. Add to plate with mint and lemon juice and toss to combine.
Add haloumi to salad greens, sprinkle with walnuts and a drizzle of olive oil.

Serve at once and eat while haloumi is still warm.