

Haloumi Greek Salad

Serves: 1

Prep time: 6 Minutes

Cooking time: 4 Minutes

Ingredients:

- 5 pieces of marinated cubed feta
- 10 mixed marinated pitted olives
- 3 cherry tomatoes, halved
- ½ Lebanese cucumber, halved sliced and deseeded
- 1 small handful of mixed salad greens
- 1 slice of haloumi cheese, halved

Dressing:

- 1 tablespoon olive oil
- splash of white wine vinegar
- ½ clove garlic, minced
- 1 teaspoon fresh oregano leaves

Garnish

- Spring of fresh oregano leaves



Fresh Tasty and Healthy

Method:

- Heat a small grill pan and spray with oil. Grill the haloumi cheese, 2 minutes each side
- Place all ingredients except the haloumi cheese into a bowl
- Mix the dressing and pour over the salad
- Place salad ingredients onto a serving plate, top with the grilled haloumi cheese and garnish with fresh oregano leaves