

## ASIAN NOODLE SALAD WITH FRIED HALLOUMI



### INGREDIENTS

#### for salad

- 1/2 bunch of broccoli rabe
- 1/2 sweet onion sliced thin
- 2 Persian cucumbers cubed
- 1 ripe tomato cubed
- 1 handful cilantro or mint chopped
- 1 chilli minced (Thai, or Serrano)

#### for dressing

- juice of 1 lime
- 1 tbsp olive oil
- 1 tbsp + 1 tsp fish sauce
- 1 tbsp sugar
- 7 oz Bánh phở rice noodles (the kind used in phở and pad Thai)
- 6 oz Pittas Halloumi cheese sliced into 1/4" thick slices
- oil for frying

### METHOD

Rehydrate the rice noodles in a bowl of warm water for 20 minutes.

Boil a large pot of well salted water. Add the broccoli rabe and boil until the stems are cooked but still retain some crunch (about 2 minutes). Drain and immediately plunge the broccoli rabe into an ice bath. This shocks the vegetable giving it a vibrant green colour. Squeeze out any excess water from the broccoli rabe and chop. Add to a bowl with the onions, cucumbers, tomato, cilantro and chilli.

Make the dressing in a small bowl and set aside.

Boil the noodles until just tender then drain and plunge in a couple changes of cold water to chill. Add some ice cubes to the water and leave the noodles in the water while you fry the Halloumi (otherwise they will start sticking).



Heat a cast iron skillet until very hot. Add a splash of oil. Dry each piece of Halloumi using a paper towel and put in the pan to fry until crisp and brown on one side. Flip and then brown the second side.

To plate, just add the dressing to the vegetables and toss to coat. Drain the noodles and put down a bed of them, then top with the salad along with some of the dressing that's accumulated at the bottom of the bowl. Top with slices of fried Halloumi.