

FATTOUSH SALAD WITH GRILLED HALLOUMI



INGREDIENTS

METHOD

for Pita Chips

2 large pita bread, split in half and cut into wedges

2 tbsp olive oil

1 tbsp za'atar herb blend

salt and pepper to taste

for Salad

1 large English cucumber, chopped

3 large tomatoes, cored and chopped, or 1 1/2 pints cherry tomatoes, cut in half

1/4 cup thinly sliced red onion

1 bunch parsley, chopped

Preheat oven to broil. Toss pita wedges on a baking sheet with olive oil, za'atar and a touch of salt and pepper and evenly spread out on pan.

In a large bowl toss together prepared cucumber, tomatoes, red onion, fresh herbs and za'atar, with lemon juice, olive oil and salt and pepper.

Put pita in preheated oven and watch them carefully under the broiler, moving them around a bit. They'll brown very quickly. When all toasty, remove from oven, let cool, then break into smaller bite-sized pieces.

To a small non-stick frying pan, add 1 tsp olive oil and the slices of Halloumi cheese. Cook on high heat until browned on one side, then flip and brown on the other.

Just before serving, toss pita chips into the big salad bowl and toss well. Dish out on plates and top each dish with a couple slices of warm grilled



1 bunch fresh mint leaves, chopped Halloumi cheese.

1 tsp za'atar spice blend

1 lemon, juiced

1/4 cup plus 1 tsp, olive oil

Salt and pepper to taste

250g Pittas Halloumi cheese, rinsed,
dried and cut into 1/2-inch slices