

## HALLOUMI WITH BASIL AND TOMATO



### **INGREDIENTS**

2 x 250g pieces of Pittas Halloumi cheese

Half a small red onion, thinly sliced

3 ripe tomatoes, chopped

½ cup basil leaves, torn

2 heaped tsp sumac

Salt and pepper

3 tbsp extra virgin olive oil

1 tbsp red wine vinegar

Flour for dusting

4 tbsp olive oil

Juice of half a lemon

### **METHOD**

Cut the Halloumi into 2cm thick slices. Make a salad from the onion, tomatoes, basil and sumac, and dress with salt, pepper, extra virgin olive oil and vinegar and set aside.

Heat a non-stick or heavy-based pan. Lightly dust the cheese in flour and shake off excess. Pour olive oil into the pan and add slices of the Halloumi. Cook very quickly until golden on both sides, then remove to a platter.

Squeeze over some lemon juice, then scatter the salad over and serve.