

PUY LENTILS WITH HALLOUMI



INGREDIENTS

250 g cherry tomatoes halved
1/2 of a finely sliced onion
1 crushed garlic clove
juice of 1/2 a lemon
1 tbsp olive oil
150 g Puy Lentils
250 g Pittas Halloumi
hand full of fresh chopped basil

METHOD

Toss the tomatoes, onion, garlic, lemon juice and oil in a bowl.

Cook Puy Lentils until tender, drain and add to the bowl.

Chop Halloumi into cubes and fry in a splash of olive oil until golden.

Add fried Halloumi and basil to the bowl and mix well.