

# Halloumi Cheese Salad with a Beetroot & Kale Crunch

By Sarah the Gardener : o) As seen on Cook the Books TV Show

## INGREDIENTS:

- Halloumi Cheese
- Tender green beetroot leaves
- Kale Chips (see recipe in The Good Life page 269)
- Beetroot Chips (see recipe in The Good Life page 278)
- A red onion
- A lemon
- Olive Oil
- Salt and Pepper

## DRESSING:

- 4 tbs of Juice from jar of pickled beetroot
- 2 tbs of Sunflower Oil
- 1/4 tsp sugar
- Salt and pepper



## METHOD:

- Finely slice the red onion and marinate in the juice of half a lemon.
- Prepare Kale Chips as shown on page 269
- Prepare Beetroot Chips as shown on page 278
- Save the soft tender green leaves from the top of the beetroot, wash and tear into bite sized chunks. Place on the bottom of your platter or salad dish.
- Chop the halloumi into bite sized chunks and fry in a splash of olive oil until golden. Then while still on the heat, add a squeeze of juice from half a lemon.
- Place on top of the beetroot leaves.
- Sprinkle kale and beetroot chips across the top of the dish.

## DRESSING:

- Combine all the ingredients in a small jar and shake well. Drizzle over salad.

Enjoy