

# RECIPE

## Greek Salad with Fried Halloumi

### Ingredients

- 2 large beef tomatoes
- 1 Lebanese cucumber
- 1 red onion
- 2 slices of rye bread
- A handful of fresh mint
- 2 tbsp olive oil
- 200 g halloumi
- Juice of half a lemon



### Method

1. Cut the rye bread into slices and toast them in a pan with a bit of olive oil until they're golden and crispy. Slice the beef tomatoes into segments and place them to the side.
2. Next, slice the Lebanese cucumber into pieces. Peel and slice the red onion thinly, adding it to the bowl with the cucumber. Chop the mint roughly and add to the bowl. Coat with olive oil and mix.
3. In a separate pan, heat a little olive oil and fry the halloumi until it's golden on both sides. Sprinkle salt and cracked pepper over the tomato slices.
4. Once everything is ready, assemble on a plate. Drizzle the lemon juice over the top.
5. Serve immediately, enjoying the fresh, vibrant flavours and the richness of the fried halloumi.