

# Halloumi and Avocado Super Salad

Serves 4 | Allow 40 minutes | Easy and cheffy!



## Ingredients for the Dressing

- ½ a bunch of basil including stalks (10 g)
- 1 clove of garlic
- 2 tablespoons of lemon juice
- 2 tablespoons of white vinegar
- 100 ml of olive oil
- Salt and pepper to taste

## Ingredients for the Salad

- 200 g cooked quinoa
- 50 g of cooked beans (black, cannellini, edamame or a mix of all three)
- 200 g of mixed leaves
- 1 red onion finely sliced
- ½ a bulb of fennel very finely sliced (use a mandolin if you have, mind your fingers!)
- 1 avocado, halved, peeled then sliced (best to drizzle with a little lemon juice once prepped)

## Ingredients for the Grilled Mediterranean Vegetables

- 12 pieces of asparagus with the bottom hard part of the stalks broken off
- 1 aubergine finely sliced
- 2 blocks (250 g each) of halloumi cheese each block cut into 6 pieces (12 pieces in total)
- ½ a bunch of chopped mint (10 g)
- 1 fresh lime

## Method for the Dressing

1. Add all the dressing ingredients apart from the olive oil to a food processor and blend to a fine puree
2. Transfer to a bowl and gradually whisk in the olive oil until emulsified
3. Season to taste

## Method for the Salad

1. Toss all salad ingredients together in a big bowl
2. Slowly add the dressing turning all ingredients over until nicely coated
3. Pop the salad in the fridge

## Method for Mediterranean Vegetables

1. Put a nonstick pan on a high heat with a table spoon of olive oil
2. Once the pan is hot add your asparagus spears until evenly coloured then place in a bowl, cover with foil and leave to rest
3. To the same hot pan add a little more olive oil and fry the aubergine slices again turning to allow both sides to colour then leave to rest with the asparagus
4. Using the same pan again add your halloumi slices and fry until nicely caramelized and golden on both sides

## To Serve

1. Divide the salad ingredients on to four plates
2. Layer on the asparagus spears and aubergine slices
3. Place your grilled halloumi on top
4. Sprinkle each portion with the chopped fresh mint and finish with a squeeze of lime