

Zahtar Halloumi & Rocket Salad

TIME	SERVES	CUISINE	MILD
10 MINUTES	2	MIDDLE EASTERN	

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DIETARY:

MAKING THIS RECIPE

Ingredients

- 200g Halloumi
- 80g Rocket Salad
- 80g Baby tomatoes
- 50g Pomegranate seeds
- 2 tbs Zahtar blend
- 1 tbs Olive Oil
- Black Pepper

Method

Step 1:

Slice the halloumi into 6 pieces

Step 2:

Heat the pan over a medium flame then add the halloumi (no oil)

Step 3:

The slices should bubble, fry on each side for a few minutes or until golden.

Step 4:

Plate up the rocket salad and halve the tomatoes before scattering them over the rocket.

Step 5:

Add the halloumi slices to the salad and cover with Zahtar blend

Step 6:

Sprinkle the pomegranate seeds and add a pinch of black pepper

Drizzle with the olive oil and enjoy!

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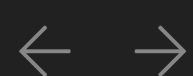


Zahtar Spice Blend
£ 2.95

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What our customers think ...

Nick



High quality product, rich and pure! I really like the small sizes of all the products from this company, these are my go to for all spices and I've thrown away existing ones to replace them with these great new spices. Thankyou for taking the time to stock organic versions too, I really appreciate that! Great company and will be recommending to everyone, my kitchen experience has been transformed, its amazing what fresh quality spices can add to a dish.

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