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Chopped Moroccan Halloumi Salad with Citrus Dressing

Whether it's Moroccan music, Moroccan plates or even his new Moroccan rug, it's fair to say our Head Chef has become quite enthusiastic about all things... Morocco. He headed there a few weeks ago for a recipe reconnaissance mission that spanned everything from the beautiful Ksar Char-Bagh (where he learned this salad recipe), to the Berber cave dwellings of the Atlas Mountains.



35 mins



gluten free



spicy



veggie



Sweet Potato (¾)



Baby Spinach (½ bag)



Coriander (2 tbsp)



Carrot (1)



Yellow Pepper (1)



Halloumi (1 block)



Harissa Spice Mix (¾ tsp)



Lemon (½)

Ingredients

	2 PEOPLE	ALLERGENS
Sweet Potato, chopped	¾	
Baby Spinach, chopped	½ bag	
Coriander, chopped	2 tbsp	
Carrot, chopped	1	
Yellow Pepper, chopped	1	
Halloumi	1 block	Milk
Harissa Spice Mix	¾ tsp	
Lemon	½	

🥬 Our fruit and veggies are super fresh, so they need a little wash before cooking!

Did you know...

Halloumi originates from Cyprus.

Nutrition per serving: Calories: 720 kcal | Protein: 36 g | Carbs: 76 g | Fat: 32 g | Saturated Fat: 19 g



1 Tip: After we tested this at the Fresh Farm, a lot of people said it was great with a hard boiled egg added at the end. If you have some eggs, then go for it! Pre-heat your oven to 200 degrees. Chop the **sweet potatoes** into 1cm cubes. Toss the **sweet potatoes** in 2 tbsp of **oil** and ¼ tsp of **salt**. Lay on a baking tray and cook in your oven for 20-25 mins.

2 Roughly chop the **spinach** leaves and the **coriander**. **Tip:** You can also cut spinach and coriander with scissors to save some time. Peel the **carrot** and chop into tiny ½cm cubes.



3 Remove the core from the **pepper** and chop half into ½cm cubes and the other half into 1cm cubes. Toss the 1cm **pepper** cubes in 2 tsp of **olive oil** and roast with the **sweet potatoes** for the last 10 mins.

4 Cut the **halloumi** into 1cm thick slices. Coat in the **harissa spice mix**. Heat a large frying pan with ½ tbsp of **oil**. Fry off the **halloumi** for 2-3 mins on each side, until golden brown.



5 Place your **carrot**, ½cm **pepper** cubes and **spinach** into a bowl. Chop your fried **halloumi** into 20 pence-sized pieces and toss this into your salad bowl with your roasted **sweet potato**, **pepper** and **coriander**.

6 Mix 3 tbsp of **olive oil** and the zest and juice of the **lemon** in a bowl. Add ¼ tsp of **salt** and a good pinch of **pepper**, mix together and put to the side. **Tip:** To get more juice from your lemon roll it firmly between the palm of your hand and the chopping board before cutting it in half, sticking a fork into it and squeezing. Take your salad to the table and drizzle over your dressing. Toss everything together really well.



7 Taste a mouthful for seasoning and add a bit more **salt** and **pepper** until it's just right.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!