



Haloumi & Roasted Grape Salad

(Serves 2 as a main or 4 as a side)

FEATURED PRODUCT:

Manuka Royale Honey

INGREDIENTS

- 400g red or black grapes
- Sea salt flakes
- Olive oil
- 250g halloumi cheese
- 100g walnuts, crushed
- 4 cups fresh greens such as rocket (arugula), or baby spinach
- 2 tablespoons Manuka Royale Honey
- 1 lemon

INSTRUCTIONS:

1. Preheat the oven to 200°C.
2. Place the grapes in a lined roasting tray.
3. Drizzle with a little olive oil and a sprinkle of sea salt.
4. Roast in the oven for 20 minutes until blistered and juicy.
5. Meanwhile heat a skillet and grill the halloumi cheese until soft and golden.
6. Place the green leaves in a serving dish.
7. Arrange the halloumi cheese around the dish along with the roasted grapes.
8. You can leave the grapes on the stems for appearance, or remove for ease of eating.
9. Sprinkle over the walnuts.
10. Finally drizzle the salad with Manuka Royale Honey, olive oil and a squeeze of fresh lemon juice.

Buon appetito - Enjoy!