



mango olive
halloumi salad
with a honey ginger dressing



Ingredients

For the dressing:

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| 6 tablespoons of olive oil | 3 tablespoons of honey |
| 3 tablespoons of balsamic vinegar | 1 tablespoon of soy sauce |
| 1 tablespoon of minced ginger | |

For the body:

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| 400 g of lettuce | 4 basil leaves, chopped |
| 1 large mango cheek, cubed | ½ cob of sweetcorn |
| ¼ cup of black olives | 1 cucumber, cubed |
| ½ a tomato, sliced | 80g of halloumi |

Method

Place all the ingredients of the dressing into a container and give a good shake. Once combined, set aside.

Char both the halloumi and the sweet corn over an open flame. Once charred dump into a bowl along with all the other body ingredients and toss. Pour the dressing over it and serve.



SERVE WITH: on it's own

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/mango-olive-halloumi-salad-with-a-ginger-honey-dressing/>

: https://youtu.be/1_VFXedQe-A