

Grilled Halloumi and Peach Salad

Kick off your meal with this delightful salad featuring grilled halloumi cheese and juicy peaches on a bed of fresh arugula. The dish is brought together with a sweet and tangy honey-lemon vinaigrette and garnished with crunchy toasted almonds for an added texture.



Salad

20 min

Total time

Easy

Difficulty

380

kcal / serving

Ingredients

- 1 peach, sliced
- 100g halloumi cheese, sliced
- 1 cup arugula
- 1 tablespoon almonds, sliced and toasted
- 1 tablespoon olive oil
- 1 teaspoon honey
- 1 teaspoon lemon juice
- Salt and pepper to taste

Steps

- 1 Preheat your grill to medium-high heat.
- 2 Brush the peach slices and halloumi cheese lightly with olive oil.
- 3 Grill the halloumi and peach slices for about 2-3 minutes on each side, until the cheese is golden and the peaches are slightly charred.
- 4 In a small bowl, whisk together the remaining olive oil, honey, and lemon juice to make the vinaigrette. Season with salt and pepper to taste.
- 5 Arrange the arugula on a plate. Top with grilled halloumi and peach slices.
- 6 Drizzle the honey-lemon vinaigrette over the salad.
- 7 Sprinkle toasted almonds on top and serve immediately.