

only  
good  
food.co.nz



grilled haloumi fattoush with  
yoghurt cream & cumin seeds



# grilled haloumi fattoush with yoghurt cream & cumin seeds

**Preparation time 20 minutes**

**\*Items from home not provided**

sharp knife  
chopping board  
salad bowl  
frying pan  
fish slice  
paper towel

---

tomatoes  
cucumber  
spring onion  
radish  
mint  
lettuce  
pita bread  
\*butter  
sumac  
haloumi  
lemon  
pomegranate dressing  
yoghurt cream  
cumin seeds

**Step 1:** To prepare the salad slice the tomatoes, cucumber, spring onion, and radish; tear the mint and lettuce and combine in a salad bowl. Leave undressed until ready to serve.

Oil and heat a frying pan over MEDIUM heat.

**Step 2:** Tear the pita bread into bite-sized pieces. Add a knob of butter to the pan; when the oil and butter mixture begins to foam, add the pita pieces. Cook until golden and crispy; sprinkle salt and the sumac to taste; remove from the pan.

Re-oil and return the pan to the heat.

Cut the haloumi into 5 mm thick slices. Cook the haloumi in the frying pan for 1 – 2 minutes each side or until golden. Transfer from pan to paper towel to drain; drizzle with a few drops of lemon juice to bring out the flavour of the cheese.

**To serve:** Toss the crispy pita bread through the salad and divide between plates then drizzle with pomegranate dressing. Top with fried halloumi, yoghurt cream, and cumin seeds. Serve with a lemon wedge.

Enjoy xx