

HALLOUM AND WATERMELON SALAD

As the weather gets hotter, my cravings for watermelon spike. And rather than keeping the watermelon for the end of the meal, we're bringing it to the start of the meal as a salad. Usually you'll find feta cheese in watermelon salads, that's soft and cute, but pan-fried cubes of halloum cheese is just devilishly good, and that's the flavor profile we are going for. The halloum cheese has a salty profile to contrast well with the sweet watermelon. When it's pan-fired, it has a deliciously crunchy exterior and soft inside. For something extra, top the salad with your favorites toasted nuts (I use pine seeds) and herbs (I use mint leaves).

DESCRIPTION

A no recipe, recipe for a refreshing watermelon salad. A prep time of 10 minutes and a cook time of 10 minutes.

INGREDIENTS

- Watermelon, cut in bite sized triangles
- Halloum cheese, cubed
- Butter
- Pine seeds, toasted
- Mint
- Olive oil
- Black pepper



METHOD

Step 1: Cooking the halloum cheese

Place a large skillet on the stovetop at medium high heat and add the butter. Once heated up, add the halloum cubes to the skillet. Cook until golden brown.

Step 2: Assembly

Place the watermelon on a plate, top with the cooked halloum cheese, pine seeds, mint, olive oil and black pepper. Serve and enjoy!