



Honey-glazed pan-fried halloumi

Mmmmm halloumi – there's one way to make it better and that's by making it honey-glazed!

Haloumi is a greek delicacy made with semi-hard unripened cheese made from a combination of goat and sheep's milk.

INGREDIENTS

2 lemons
2 teaspoons honey
olive oil for cooking
200 g halloumi cut into 1cm-thick slices
5 sprigs thyme leaves only
½ punnet cherry tomatoes

1 tablespoon balsamic vinegar

To serve

rocket or baby spinach a few handfuls

2 tablespoons lightly toasted flaked almonds

INSTRUCTIONS

Zest and juice one of the lemons and add to a small bowl with the honey. Stir to combine and set aside.

Heat 2 tsp olive oil in a large non-stick frying pan on medium heat. Cut other lemon in half and add to pan, cut side down, until lightly charred. Set aside.

Lightly wipe out pan and add another drizzle of oil. Add halloumi and cook for 1-2 minutes on each side until golden. Add thyme leaves to pan for the final minute. Set halloumi aside on a plate.

Add cherry tomatoes to the hot pan and cook for a few minutes until skins are slightly charred and blistered. Add balsamic vinegar and shake the pan to coat tomatoes. Add honey and lemon mixture to the pan and let it bubble for a minute or two until syrupy.

Divide rocket between plates and arrange glazed halloumi on top. Spoon over cherry tomatoes and honey glaze. Season with freshly ground black pepper and sprinkle over toasted almonds. Serve with charred lemon halves for squeezing.