



## *Alambra Halloumi & Pomegranate Salad*

**SERVES: 8 | TOTAL TIME: 1 HOUR**

### **INGREDIENTS**

- 3 large or 8 small beetroot, trimmed
- 400 g ALAMBRA HALLOUMI, diced into 2 centimetre cubes
- 4 small heads of radicchio, bases trimmed, leaves separated
- Zest and juice of 1 lemon
- 4 ½ tbsp olive oil
- 120 g baby spinach
- Handful of mint leaves
- 2 pomegranates

### **DIRECTIONS**

1. Preheat oven to 200°C.
2. Put each beetroot in the centre of a square of aluminium foil and add 2 tbsp of water. Bring sides of foil up around the beetroot to form a sealed parcel. Place on a baking tray and cook in oven for 40 to 50 minutes, or until tender. Set aside to cool slightly. When beetroot are cool enough to handle, remove skin and stalks and then slice beetroot into wedge-shaped pieces.
3. Heat a large non-stick frying pan over medium-high heat. Pat halloumi with a paper towel and cook, turning until all sides are golden brown. Remove from heat and set aside.
4. Remove seeds from pomegranates and set aside.
5. Toss radicchio, beetroot, lemon zest and juice, olive oil and spinach together in a large bowl. Arrange on a serving platter and top with halloumi, pomegranate seeds and mint leaves to serve.