



Recipe from: [My Catholic Tradition](#)

## Halloumi and Grape Salad

SERVES FOUR

5 oz mixed salad leaves and tender fresh herb sprigs  
6 oz mixed seedless green and black grapes  
9 oz halloumi cheese  
5 tbsp oil and lemon juice or vinegar dressing

Toss together the salad leaves and fresh herb sprigs and the green and black grapes.  
Transfer to a large serving plate.  
Thinly slice the halloumi cheese.  
Heat a large non-stick frying pan.  
Add the sliced halloumi cheese.  
Cook briefly until it just starts to turn golden brown on the underside.  
Turn the cheese with a fish slice or metal spatula.  
Cook the other side until it is golden brown.  
Arrange the fried cheese over the salad on the plate.  
Pour over the oil and lemon juice or vinegar dressing and serve immediately while the cheese is still hot.  
Garnish with fresh young thyme leaves and dill.  
Serve with a crusty walnut or sun-dried tomato bread.