



HALLOUMI PEACH SALAD WITH SPICY HONEY DRESSING

Ingredients cost: £7.50

Servings: 2

Prep Time: 15 minutes

Cook time: 15 minutes

FOR THE SALAD:

4 peaches, stoned and quartered

300g halloumi cheese, sliced

1 tbsp honey

Small bunch basil, leaves picked

150g giant couscous (or use regular), cooked according to packet instructions

1 little gem lettuce, leaves separated

½ red onion, finely sliced

This simple summer salad has lots of sweet and salty contrast thanks to the grilled cheese and soft peaches. If you don't fancy the fruit warm or want to make the salad even easier to throw together, skip grilling the peach and just slice it before adding to the salad.

METHOD:



1. Make the dressing by combining the honey with 1 tablespoon of hot water and stirring until dissolved. Put in a jam jar with the rest of the ingredients, put the lid on and shake well to combine. Set aside.
2. Light two gas burners on the Jupiter Outback BBQ and set the heat to medium-high.



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FOR THE DRESSING:

2 tsp chilli flakes
1 tbsp honey
3 tbsp lemon juice
3 tbsp extra virgin olive oil
Pinch salt

METHOD CONTINUED:



- 3.** Combine the remaining tablespoon of honey with 1 tablespoon hot water and mix. Brush this over the peaches.
- 4.** Grill the sliced halloumi and peaches for around 10 minutes, or until nicely charred in places.
- 5.** Pour a third of the dressing over the cooked couscous and stir to combine. Arrange on plates with the remaining salad ingredients and pour over the remaining dressing.