

greek halloumi bowl with elaiasalata & marinated olives

Created by: @onherplate.nz



Ingredients

- Elysian Foods Elaiasalata
- Elysian Foods Chilli Marinated Olives
- Halloumi (we love Zany Zeus)
- Seasonal salad leaves
- Cucumber
- Tomatoes
- Capsicum
- Roasted veggies
- Parsley
- Salad topper of your choice
- Salt and pepper

Method

1. Coat halloumi in a mix of oregano, salt and pepper then pan-fry until golden.
2. Add salad leaves to the bottom of the bowl.
3. Top salad leaves with chopped fresh veggies and halloumi.
4. Top bowl with your choice of salad topper (Dukkah or Sesame Seeds).
5. Add a large dollop of Elaiasalata and top with Elysian Foods olives.
6. Salt and pepper to taste.

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elysianfoods.co.nz

