

GRILLED HALLOUMI & ROMAINE SALAD WITH PRESERVED LEMON



TIME TO PREPARE

25 Minutes



GRILL TIME

5 Minutes



4 SERVINGS



Ingredients

- 8 oz. halloumi cheese, cut into slices
- 6 tbsp extra-virgin olive oil
- 1/2 tsp salt
- 1 1/2 tsp freshly ground pepper
- 3 tbsp oregano leaves, chopped
- 2 tbsp sherry vinegar
- [1 preserved lemon](#), cut into slices
- 2 romaine hearts, halved lengthwise

Steps to Make

1. Arrange the cheese slices in a shallow baking dish and drizzle with 1 1/2 tbsp of the olive oil, 1/4 tsp of the salt, 3/4 tsp of the pepper and 1 1/2 tbsp of the oregano. Let marinate for 1 hour.
2. Meanwhile, in a large bowl, combine 3 1/2 tbsp of the olive oil, the vinegar, the remaining 1/4 tsp. salt, 3/4 tsp. pepper and 1 1/2 tbsp oregano. Whisk well to make a vinaigrette. Reserve a few of the preserved lemon slices and finely chop the remaining slices. Add the chopped lemons to the vinaigrette, stir well and set aside.
3. Prepare a medium-hot fire in a grill.
4. Remove the cheese slices from the marinade, place them on the grill rack, and cook until the edges soften, the interior is warm and grill marks appear underneath, about 2 minutes. Turn the slices over and grill until lightly golden the other side, 1 to 2 minutes. Transfer to a plate.
5. Brush the lettuce halves with the remaining 1 Tbs. olive oil and place, cut sides down, on the grill rack. Cook until grill marks appear underneath, about 2 minutes, then transfer the lettuce to a serving platter. Top with the warm cheese and drizzle the lettuce and cheese with the vinaigrette. Garnish with the reserved lemon slices and serve immediately. **Serves 4 to 6.**

[How To Make Homemade Preserved Lemons](#)