



# HALOUMI, ORANGE AND BEETROOT SALAD

Fun, fresh and summery, this haloumi, orange and beetroot salad whips up in a flash in your Kleva Safety Slicer™. Even the haloumi can be sliced in your Safety Slicer™, which delivers perfectly even slices and it takes the hassle out of struggling with a knife.



Serves: 2



Prep: 15min  
Cook: 4min



Dial: 2



Red: OFF  
Green: OFF



## Ingredients

- ½ medium red onion, peeled and cut in half
- 2 Tbsps apple cider vinegar
- 2 oranges
- 60g of rocket, washed
- 2 cooked beetroots, halved
- 1 Tbsp olive oil
- 180g halloumi
- 80g pomegranate seeds
- 2 Tbsp pumpkin seeds
- Handful mint, torn
- A few sprigs of dill

## Method

1. Put the half onion into your Kleva Safety Slicer™ with smaller side facing the blades. Slice onion with both red and green buttons in the OFF position and the dial on 2. Place sliced onion in a bowl, add the vinegar and toss well.
2. Cut the peel and pith from the orange then place into your Kleva Safety Slicer™. Slice orange with both red and green buttons in the OFF position and the dial on 2. Set aside.
3. Cut the haloumi block into halves and place one half at a time in your Kleva Safety Slicer™. Slice with both red and green buttons in the OFF position and the dial on 2. Set aside.
4. Place the 4 beetroot halves into your Kleva Safety Slicer™ and slice with the smaller sides facing the blades. Slice with both red and green buttons in the OFF position and the dial on 2.
5. Halve the rocket onto 2 plates and dot over the beetroot and orange.
6. Pour olive oil into your Diamond Earth™ non-stick frying pan and heat oil on high. Add the haloumi slices and cook for approx 1 min on each side until golden. Cook in 2 batches.
7. Stir the pomegranate into the onions and spoon this and all the dressing, over the rocket, then top with the halloumi and scatter with the pumpkin seeds, mint and dill.