

BRAAIED HALLOUMI SALAD

Suitable for a fresh, clean side dish for lunch time!

Indulge in the ultimate flavour-packed salad! Braaiied halloumi paired with sweet, cherry tomatoes, caramelised onions, crisp lettuce, and Lemon vinaigrette dressing creates a mouthwatering combination. It's a vibrant, satisfying side dish that's perfect for any time of the day!



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Total Time: 35 minutes
Prep Time: 15 minutes
Cook Time: 20 minutes
Serves: 4 - 6 people

INGREDIENTS

FOR THE SALAD

200g Mixed Lettuce
Braailoumi
250g Cherry tomatoes
1 Onion

FOR THE DRESSING

3 tbsp extra virgin olive oil
1 tbsp fresh lemon juice (about half a lemon)
1 tsp Dijon mustard
1 tsp honey (optional, for a touch of sweetness)
1 small garlic clove, minced (optional for extra flavour)
Salt and pepper, to taste
1 tsp dried oregano or fresh herbs (optional)

INSTRUCTIONS FOR DRESSING:

1. In a small bowl, combine the olive oil, lemon juice, Dijon mustard, and honey.
2. Add in the minced garlic, oregano, and a pinch of salt and pepper.
3. Whisk together until fully emulsified, or close the jar and shake it vigorously.
4. Taste and adjust seasoning as needed, adding more salt, pepper, or lemon juice if desired.

INSTRUCTIONS FOR THE SALAD:

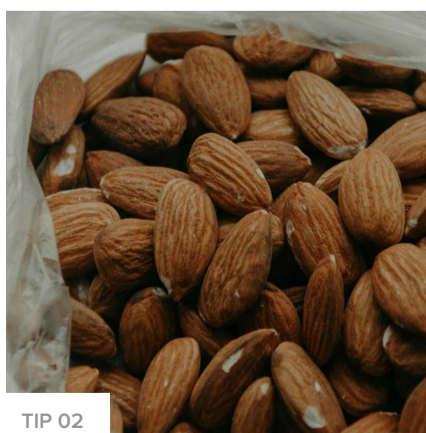
1. Fire up your Megamaster gas braai and get ready for a flavour-packed salad.
2. Slice the onion into rings and halve the cherry tomatoes (if you prefer). Chop the mixed lettuce into smaller pieces if desired.
3. Brush the halloumi with olive oil for that perfect golden char.
4. Place the Megamaster Enamel 260 Round Pan on the flames and add the onions and tomatoes. Let them sizzle and caramelize for 5–10 minutes.
5. Braai the halloumi directly on the grid next to your enamel pan, grilling each side until those irresistible char marks appear.
6. Toss all the salad ingredients together in the then drizzle with a zesty lemon vinaigrette.
7. Serve immediately while the halloumi is hot and enjoy the burst of fresh flavours!

MEGAMASTER RECIPE TIPS



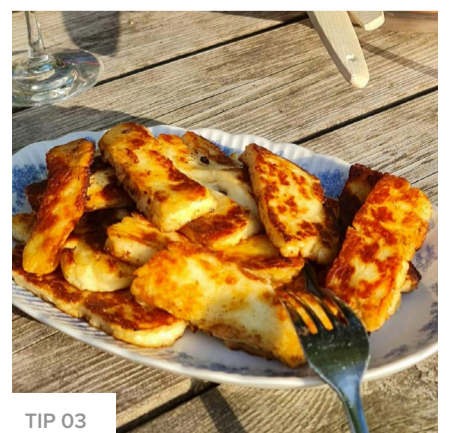
TIP 01

Experiment with a splash of balsamic vinegar or a dash of mustard for an extra flavour kick.



TIP 02

Consider adding nuts like toasted almonds or seeds such as sunflower or pumpkin seeds for crunch.



TIP 03

Make sure to braai the halloumi on a medium-high heat. If it's too high, it will burn before getting a golden crust.