

Haloumi & Broad Bean Salad

Serves 4

- 1/3 cup quinoa, rinsed
- 2 large handfuls broad beans, podded
- 1 x packet haloumi, cut into cubes or strips
- 1 cup cherry tomatoes, halved
- 2 tablespoons red onion, finely sliced
- 4 handfuls watercress
- 1 pomegranate, arils only
- 4 tablespoons pumpkin seeds (toasted if time permits)
- 1 Avocado



Dressing: 2 tablespoons extra virgin olive oil, 1 tablespoon lemon juice, 1 teaspoon honey, 1 teaspoon Dijon mustard, salt and pepper

Place the rinsed quinoa in small saucepan with 2/3 cup water (or stock/broth). Place the lid on and heat until boiling, then turn down to low and let simmer until the liquid is absorbed. turn the heat off and leave to sit with the lid on while you prepare the rest of the salad.

Bring another small saucepan of water to the boil, add the broad beans for 3-4 minutes before draining, rinsing in cold water and then peeling off the outer shells.

Heat a fry pan to medium-high heat and add the haloumi for 1-2 minutes side or until browned.

Combine the quinoa, broad beans, haloumi, tomatoes, red onion, watercress, pomegranate, pumpkin seeds and avocado in a large bowl and toss through the dressing before serving.