Healthy Chicken & Haloumi Salad Recipe

Prep time: 10 mins Cooking time: 10 mins Serves: 1

Ingredients:

- 4 small slices of haloumi
- 1 cucumber
- 6 cherry tomatoes
- Handful of rocket
- 5 chopped walnuts
- Balsamic vinegar
- 150g of shredded roast chicken

Method:

1. Grill halloumi cheese 3-5 minutes on each side (or until you see nice grill marks)
2. Prepare the salad by washing and cutting your veggies. Cucumbers into small slices and tomatoes in half.
3. Chop your walnuts as well and combine in a salad bowl.
4. Wash the rocket and throw it in the bowl as well.
5. When the halloumi has grill marks or is crispy on both sides, arrange it on top of your salad with your shredded chicken, sprinkle some salt and dress with a drizzle of olive oil and balsamic vinegar.

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