

## **HALLOUMI SALAD WITH TOMATOES AND AVOCADO**

*(inspired by Hanady Kitchen)*

1 block of Halloumi, cut in small squares  
1 tablespoon olive oil  
a few grape tomatoes, cut in half or large tomatoes cut in chunks  
1 avocado, cut in chunks  
1/4 cup grape seed oil  
2 tablespoons Verjus (or lemon juice)  
1/4 teaspoon sumac  
salt and pepper to taste

Heat the tablespoon of olive oil on a non-stick skillet. Add the squares of Halloumi and fry until golden brown, flip to fry the other side. Remove slices to drain on a paper towel, squeeze a little lemon juice over them. Reserve.

Add the tomatoes and avocado chunks to a medium size bowl. Make a dressing with the grape seed oil, Verjus (or lemon juice), whisking well to combine. Add sumac, salt, and pepper, whisk again.

Add the dressing to the veggies, then the pieces of Halloumi. Mix gently, adjust seasoning. Serve right away.