

AIR-FRIED TOMATOES WITH HAZELNUT PESTO AND HALLOUMI CHEESE

(from the Bewitching Kitchen)

for the hazelnut pesto:

1/4 cup grated Parmigiano-Reggiano cheese

1/4 cup roasted hazelnuts, chopped

2 tablespoons minced parsley

1/4 teaspoon salt

ground black pepper to taste

squeeze of lemon juice

olive oil to desired consistency

2 Roma tomatoes, sliced (about 4 slices per tomato)

Halloumi cheese, cut into thin slices

basil (I used some from grocery store, processed in a little oil)

Spring mix greens

olive oil, lemon juice, salt and pepper to dress salad

Make the pesto by mixing the cheese, hazelnuts, parsley, salt and pepper in a food processor. Process until smooth, then drizzle olive oil slowly until you reach the consistency you like, probably a little less than 1/3 cup should do it.

Lay the tomatoes on a baking dish, season lightly with salt, place a couple of teaspoons of the pesto on top, then lay a slice of halloumi cheese over the pesto. Dab with a small amount of basil in oil. You can also use fresh basil if you prefer. Transfer the slices to the basket of the air-fryer, making sure to spray the basket with a little oil. Spray the tomato slices very lightly with olive oil, and cook at 390F for 10 to 12 minutes, until the halloumi cheese gets golden brown.

Meanwhile, place the spring mix on a large serving platter, dress with olive oil and lemon juice, season to taste with salt and pepper. When the tomatoes are ready, carefully place them on top of the greens.

Serve right away.