

Edamame & Halloumi Salad

Ingredients

500g frozen edamame beans
200g halloumi, sliced in 1/2cm pieces
2 red peppers
handful chopped parsley
small red onion, finely sliced
50ml extra virgin olive oil
juice of 1 small lemon
pinch of salt and pepper to taste

Method

Boil the edamame beans for 5 minutes and drain through a sieve. Place in a bowl with the olive oil, lemon juice, salt and pepper and toss. Grill the halloumi slices until golden brown both sides but be careful not to overcook. Add to the beans along with the red pepper, red onion and parsley.

Serving Suggestions:

Serve with a mixed leaf salad