

## **Crispy Halloumi Salad with Sweet Potatoes**

7 ounces (200 grams) Halloumi cheese

4 rounded tablespoons cornstarch

1/4 teaspoon salt

Oil for frying (a note. I prefer to use a bland oil like canola as opposed to olive for this so it doesn't overwhelm the cheese)

1/2 cup (75 grams) cooked sweet potatoes, peeled and cubed

1/2 cup (75 grams) cooked white potatoes, peeled and cubed

1 large tomato, sliced and left to drain on cutting board

1 large cucumber, cut off ends and slice on a diagonal

1 head baby lettuce, cleaned and drained well, pat dry, tear or shred

optional add ins - briefly cooked cauliflower or broccoli florets

For the dressing:

1 heaping tablespoon whole grain mustard

3 heaping tablespoons mayonnaise

1 tablespoon water to thin dressing (optional)

Directions:

In large salad bowl place torn or shredded lettuce leaves and add sliced, drained tomato and cucumber, cubed white potatoes and cubed cooked sweet potatoes. Set aside.

In small bowl mix the mayonnaise and mustard together till smooth. Add water if desired to thin. Set aside.

Dredge the Haloumi cubes in a bowl with the cornstarch mixed with the salt and set aside. Heat oil in a frying pan to cover bottom of pan. Fry the cubes till golden brown and fry on other side until golden brown. Drain on paper towels. Place crispy halloumi pieces over salad.

Let everyone dollop the dressing on individually.