

## **Cajun spiced halloumi** with baby potatoes, sweetcorn salsa and baby leaf salad

**Perfect for a light lunch or as an accompaniment to a barbecue.**



### **Ingredients** (serves 4)

2 packs of halloumi  
1tsp Cajun spice  
50ml rapeseed oil  
12 baby potatoes, cooked and sliced in half  
salt and cracked black pepper to taste  
100g baby mixed leaves

### **For the salsa**

1 small red onion  
4 tomatoes  
1 red chilli  
50g sweetcorn, cooked and chilled  
a handful of chopped parsley  
a handful of chopped chives  
1tsp caster sugar  
juice of 1 lemon  
red wine vinegar  
olive oil  
salt and cracked black pepper to taste

### **Method**

Begin by making the salsa:

Finely dice the onion and place in a bowl.

Next deseed the tomatoes: quarter each tomato, then lay each quarter on the chopping board skin side down. Working from the tip of the tomato to the stalk, carefully run a sharp knife along the flesh removing the seeds in one movement. Add to the bowl with the diced onion.

Deseed the chilli and finely dice. Add to the same bowl, along with the sweetcorn, chopped herbs, sugar and lemon juice. Then finally add a small splash of red wine vinegar and a splash of olive oil. Season with a little salt and cracked black pepper, mix with a spoon and set aside.

Heat a large frying pan over a medium heat with the rapeseed oil. Cut each piece of halloumi in half horizontally through the centre, and coat in the Cajun spice.

Once the oil is hot, place the halloumi in the pan and cook for about two minutes on each side, turning the heat down to low after flipping over the halloumi. Season both sides while cooking with salt and cracked black pepper.

Once the halloumi is a deep golden colour on both sides, remove from the pan and transfer to a piece of kitchen paper to absorb the excess oil.

Return the pan to a medium heat with the baby potatoes to heat through. You may need a touch more oil.

While heating through the potatoes, begin to assemble your plates: slice each piece of halloumi in half diagonally and plate, followed by a few mixed leaves. Dress with the salsa and finish with the warm baby potatoes.