

BBQ Peach And Halloumi Salad



Ingredients

1 red onion, thinly sliced	1 tbsp maple syrup
1/3 cup white wine vinegar	1/2 tsp dried oregano
4 fresh peaches, cut into 4 pieces, stone removed	Salt and freshly ground pepper
1/3 cup extra virgin olive oil	250g halloumi cheese, cut into 1cm thick slices
1 tsp garlic, finely chopped	1 large bag fresh rocket leaves
1 tbsp Dijon mustard	1/2 cup pine nuts, lightly toasted

Directions

Step 1 – Place the sliced red onion in a small bowl and add around half the white wine vinegar. Mix together and set aside to soak for around half an hour.

Step 2 – Brush the peach slices with a little olive oil. Heat the BBQ to medium heat (180 - 200°C) and prepare for direct grilling, ensuring the grills are clean.

Step 3 – While the BBQ is pre-heating, combine the remaining white wine vinegar and olive oil with the garlic, Dijon mustard, maple syrup, oregano and salt and pepper in a small bowl and whisk until well combined.

Step 4 – Once the BBQ is hot, grill the peach slices and the halloumi pieces until both are softened and beginning to char. Remove from the BBQ and set aside.

Step 5 – To assemble the salad, arrange the rocket on a platter, layer with the peach and halloumi slices, top with the drained onion slices, drizzle with the dressing and top with the pine nuts. Serve immediately.

