



Note:

Susan likes to add balsamic vinegar and avocado to this recipe.

TOMATO SALAD WITH GRILLED HALLOUMI AND HERBS

May 8, 2018 PureWow Editors 4 servings 10 min

Ingredients

1 pound tomatoes, sliced into rounds
½ lemon
Flaky salt and freshly ground pepper
Extra-virgin olive oil
½ pound halloumi cheese, sliced into 4 slabs
5 basil leaves, torn
2 tablespoons finely chopped flat-leaf parsley

Directions

1. Preheat a grill or grill pan over medium-high heat.
2. Arrange the tomatoes on a serving platter or four plates. Lightly squeeze the lemon over them and season with flaky salt and pepper.
3. Brush the grill grates with oil, then add the halloumi and cook, turning once, until marks appear and the cheese is warmed throughout, about 1 minute per side. Place on top of the tomatoes. Drizzle the salad with olive oil and sprinkle with the basil and parsley. Serve immediately.