

Salad with Grilled Zucchini and Watermelon

20–30 Min

Ingredients 2 Portions

= Kotányi Produkte

1 Stk.	Zucchini, large
0.25 Stk.	Watermelon
200 g	Halloumi
40 g	Almonds
1 tsp.	ARCHIVE: Grilled Vegetables Seasoning Mix
1 tsp.	

For the dressing

1 tsp.	Almond cream
1 Stk.	Garlic clove, thinly sliced
1 tsp.	Agave syrup
4 tbsp.	Lemon juice
4 tbsp.	Olive oil
1	Handful of freshly chopped herbs
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Preparation

1. Use a vegetable peeler to slice the zucchini lengthways into thin strips. Season with the Grilled Vegetables seasoning mix. Cut the watermelon into wedges. Dice the halloumi into small cubes and season with the Grilled Cheese seasoning salt.
2. Toast the almonds in a dry pan (or on the grill.)
3. Place the zucchini stripes, the pieces of watermelon and the halloumi on the grill on a medium heat and grill for 2–3 minutes on both sides.
4. To make the dressing: Combine all the ingredients in a bowl and season to taste.