

Summer Salad with Crispy Rice and Halloumi Cheese

25–30 Min

Ingredients 2 Portions

= Kotányi Produkte

For the crispy rice:

1 cup	Cooked rice (long grain or basmati works best)
2 tbsp	Olive oil
1 tsp	Grill Vegetables Seasoning Mix

For the salad:

200 g	Halloumi cheese
0.5 tsp	Grill Vegetables Seasoning Mix
200 g	Watermelon
1	Large cucumber
150 g	Cherry tomatoes
1 head	Romaine or iceberg lettuce
	Fresh mint or parsley for garnish (optional)

For the dressing:

3 tbsp	Extra virgin olive oil
2 tbsp	Lemon juice
1 tsp	Honey
1 tsp	Dijon mustard
	Fresh herbs, as desired (dill, thyme, parsley, mint)
	Salt and pepper, to taste

Preparation

1. Preheat the oven to 200°C. In a large bowl, mix the cooked rice with olive oil and Grill Vegetable Mix. Spread the rice in a thin layer on a baking tray lined with parchment paper.
2. Bake for 20–25 minutes, stirring occasionally (every 10 minutes or so), until the rice becomes golden and crispy. Remove from the oven and let cool completely—it will get even crispier as it cools.
3. Slice the halloumi into 1 cm thick slices and season with the Grill Vegetable mix. Heat a grill pan or regular pan over medium heat and place the cheese slices in. Grill for 2–3 minutes on each side, until golden and softened.
4. Cut the watermelon into cubes, shred the lettuce, halve the cherry tomatoes, and slice the cucumber into half-moons. In a small bowl, whisk together olive oil, lemon juice, honey, mustard, salt, and pepper until well combined. Taste and adjust lemon or honey if needed.
5. Place the lettuce in a large salad bowl. Add the watermelon, cucumber, and cherry tomatoes. Pour over the dressing and gently toss to combine. Top with grilled halloumi and sprinkle with the prepared crispy rice.