

Halloumi ThreeBean Salad with PomegranateHarissa Vinaigrette

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

40 mins

Description

Panfried halloumi 3 types of beans red onion fresh cilantro and mint are tossed with homemade vinaigrette for a unique salad your taste buds will love

Ingredients

- - 7 ounces halloumi cheese
- cut into 1-inch slabs - 2 tablespoons pomegranate vinegar - 1 tablespoon honey - 1 ½ teaspoons harissa
- or more to taste - 3 tablespoons olive oil - 1 pinch freshly ground black pepper - 1 cup black beans
- drained and rinsed - 1 cup kidney beans
- drained and rinsed - 1 cup white beans
- drained and rinsed - ½ cup chopped red onion - 2 tablespoons chopped fresh mint - 2 tablespoons chopped fresh cilantro

Instructions

1. Heat a large nonstick pan over medium-high heat. Cook each halloumi slab on all 4 sides
2. about 5 minutes. Set aside and allow to cool slightly; cut into 1/4-inch cubes. While cheese is cooking
3. whisk pomegranate vinegar
4. honey
5. harissa
6. olive oil
7. and black pepper together in a dressing jar. Set aside. Combine black beans
8. kidney beans
9. white beans
10. onion
11. mint
12. and cilantro in a bowl and toss with a spoon. Add cooked halloumi. Drizzle vinaigrette dressing over salad and toss to coat. Cover and allow to sit at room temperature at least 15 minutes.