

# **Shredded Mango Cabbage and Halloumi Salad**

Total time **28 mins 15 mins** preparation time **13 mins** cooking time

### **INGREDIENTS**

#### 4 portion(s)

unripe (hard) mangosweetheart cabbage

0.5 red onion1 bunch of coriander2 tomatoes1 red chilli

blocks of halloumi, cubed

**120** g of cashews

sea salt and black pepper

to season

rapeseed oil for cooking

#### For the dressing:

**1 tbsp** Kikkoman Naturally

**Brewed Soy Sauce** 

lime (juice)tbsp of olive oil

**1 tsp** of fish sauce (optional)

**2 tsp** of maple syrup

## **PREPARATION**

#### Step 1

Preheat the oven to 180. Pop the cashews on an ovenproof dish and roast until lightly golden, around 10 minutes.

#### Step 2

Put a frying pan on a high heat with a splash of rapeseed oil. Add the halloumi cubes and cook until coloured all around. Set aside to cool slightly.

#### Step 3

Finely shred the cabbage and onion. Finely slice the tomatoes and chilli.

#### Step 4

Peel the mango then slice it into matchsticks. Pick the leaves off the coriander.

#### Step 5

Put all of the sliced/shredded ingredients and the coriander leaves into a large bowl and season well with sea salt and black pepper. Stir to mix it.

#### Step 6

To make the dressing, whisk all of the ingredients together in a small bowl.

#### Step 7

Pour the dressing over the salad, stir it and divide it between plates.

# Step 8

Top with cashews and halloumi to serve.