

Shredded Mango Cabbage and Halloumi Salad

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

INGREDIENTS

4 portion(s)

- 1** unripe (hard) mango
- 1** sweetheart cabbage
- 0.5** red onion
- 1 bunch** of coriander
- 2** tomatoes
- 1** red chilli
- 2** 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](#)
- 1** lime (juice)
- 3 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.