

Vegetable Noodle Salad with Fried Halloumi

Total time **30 mins 10 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

0.5 bunch of flat-leaf parsley,

chopped

8 tbsp Kikkoman Ponzu Citrus

Seasoned Soy Sauce -

Lemon

5 tbsp apple juice

2.5 tbsp apple cider vinegar

1.5 tsp honey

3 tbsp rapeseed oil

Freshly ground pepper

120 g herby salad bag

1 elongated courgette

2 carrots

daikon radishpine nuts

200 g halloumi

PREPARATION

Step 1

For the dressing, mix the parsley, Ponzu, apple juice, vinegar, honey and 2 tbsp of oil and season with pepper.

Step 2

Peel the carrots and cut them, the courgette and the daikon radish into elongated strips using a spiraliser or use a peeler to make ribbons instead.

Step 3

Toast the pine nuts in a non-stick pan until golden brown and remove them. Cut halloumi into bitesize pieces and fry in the remaining heated oil for about 3-4 minutes on both sides.

Step 4

Arrange the herby salad with courgette, carrots and radish on plates and drizzle with the dressing. Place the halloumi on the salad, sprinkle with pine nuts and serve.