

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	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u>
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
1	daikon radish
30 g	pine 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 bite-size 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.