



Burnt Date and Pepper Salad with Halloumi and Olives

Ingredients

4 sweet bell peppers (red and yellow)
5 California dates, pitted
Small handful olives, pitted (black and green)
Small handful toasted almonds, chopped
Splash sherry vinegar
Juice of a quarter lemon
Glug of good extra virgin olive
Handful parsley leaves
1 block halloumi, patted dry and sliced into 1/2-inch thick rectangles

Directions

- 1) Place bell peppers over an open flame on your stove. Rotate and cook until evenly blackened. Remove to a large bowl and immediately cover with plastic wrap. Let sit 5-10 minutes. Remove plastic wrap and peel charred skin. Discard. Now slice peppers thinly removing stem and core. Place in serving bowl.
- 2) While peppers are steaming, thread pitted California dates on a bamboo skewer. Brush with a little oil and then roast over an open flame until charred in places. Set aside to cool slightly. Then remove from skewer, slice into slivers and add to the peppers.
- 3) Now add olives, almonds and parsley. Dress with a splash of sherry vinegar, a squeeze of lemon and a good glug of olive oil. Season with salt and freshly ground black pepper. Toss to combine, taste for seasoning.
- 4) Set a large nonstick skillet over medium to medium-high heat for a few minutes until hot. Place halloumi slices in skillet and cook until golden brown, about 3-4 minutes. Flip and cook other side similarly. Remove and serve immediately with date salad.