

Salmon, Haloumi & Green Bean Salad



Ingredients

100g green beans, topped, cut in half
80g baby spinach leaves
2 medium ripe tomatoes, halved, each half cut into 3 wedges
80ml (1/3 cup) olive oil
2 tablespoons fresh or bottled lemon juice
1 tablespoon chopped fresh dill
2 green shallots, ends trimmed, finely chopped
1 garlic clove, crushed
Salt & freshly ground black pepper
2 (about 180g each) salmon steaks
1 x 250g haloumi, cut in half crossways, each half sliced lengthways

Method

Step 1

Preheat a barbecue grill, chargrill or stove element on medium-high.

Cook the beans in a medium saucepan of salted boiling water for 3 minutes or until bright green and tender crisp. Drain. Refresh under cold water. Place in a large bowl with the spinach leaves and tomato wedges.

Step 2

Combine the oil, lemon juice, dill, shallots and garlic in a jug. Taste and season with salt and pepper.

Step 3

Cook the salmon on the grill/stovetop for 2 minutes each side for medium-rare or until cooked to your liking. Transfer to a plate and cover with foil to keep warm. Cook haloumi on grill for 30 seconds each side or until brown and heated through. Add to bean mixture.

Step 4

Drizzle dill dressing over the green bean salad. Gently toss to combine.

Step 5

Divide the green bean salad between large serving plates. Top with the salmon and serve immediately.
