

australian  
bush spices



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Green Salad Sprinkle

## Rocket with Fried Haloumi & Green

1 tablespoon olive oil  
500g haloumi, cut into thick slices  
1 tablespoon lemon juice  
150g baby rocket  
1 ripe tomato, finely chopped  
1 1/2 tablespoons extra virgin olive oil  
1 tablespoon lemon juice  
1 tablespoon balsamic vinegar  
2 teaspoon honey  
2 tablespoon **GREEN** Australian Bush Spice

1. Heat the oil in a fry pan, add the haloumi and cook over a medium heat until crisp and golden brown on both sides.
2. Remove from the heat and drizzle with the lemon juice.
3. Place the rocket and tomato into a bowl.
4. Whisk together the olive oil, lemon juice, vinegar, honey and half of the **GREEN**. Pour over the rocket and toss well to coat the rocket in the dressing.
5. Stack the haloumi onto individual plates, top with the rocket salad and sprinkle with the remaining **GREEN**.

Serves 4 as a light meal or entree