 

WARM QUINOA SALAD WITH GRILLED HALLOUMI served with THE CRATER RIM FROM THE ASHES SAUVIGNON BLANC

SERVES: 4

INGREDIENTS

200g quinoa

500ml vegetable stock

1 small red onion, finely chapped

2 red peppers, chopped into 2cm pieces

1 bunch parsley, finely chopped

Olive oil

1 cup pecan nuts

1 Tbsp vegetable oil

Salt & pepper

Zest and juice of 1 lemon

250g pack halloumi cheese

COOKING DIRECTIONS

* Cook quinoa in vegetable stock until all stock is almost absorbed and then turn heat off and put aside with the lid on the pot to finish absorbing the liquid
* Place a little olive oil in a roasting pan with the red peppers and roast for about 30min or until soft and lightly browned.
* Toast pecan nuts in a pan with a little vegetable oil and add salt
* In a bowl, combine quinoa, onion, peppers, parsley and pecans. Mix 2 Tbsp olive oil with the lemon zest and juice and stir through salad.
* Cut slices of the halloumi, about 5mm, and fry in oil in a non-stick pan until nicely browned on both sides.
* Serve a bowl of salad with the halloumi slices on top

