



Recipe of the Week

ROAST KUMARA, HALOUMI & KALE SALAD

Serves 4

Ingredients

2 tabs finely chopped parsley
Torn leaves of 250g kale (discard stems)
1 orange
750g kumara
200g haloumi
1 tab wholegrain mustard
1 crushed garlic clove
4 tabs olive oil

Method

1. To make the dressing, whisk the juice of 1 orange (reserve zest) with 1 tab wholegrain mustard, crushed garlic clove & 3 tabs olive oil.
2. Season with salt and pepper.
3. Preheat oven to 220 c. Combine 1 tab oil with the orange zest, salt and pepper.
4. Slice 750g kumara into 1cm thick slices, arrange on a baking paper-lined tray and drizzle with the zest/oil mix.
5. Toss to coat. Roast 25 minutes or until tender.
6. Slice haloumi into ½ cm thick slices and fry in oil for 1 minute each side until lightly golden.
7. Stir the dressing through the kale and parsley combined in a bowl.
8. On a serving platter combine kumara, kale and haloumi.