

## Zucchini and Haloumi Salad

**Serves:** 4

**Prep time:** 15 minutes

**Cook time:** 10 minutes



1 serve per portion

### Ingredients

½ cup low fat plain Greek yoghurt

¼ cup fresh dill

1 garlic clove, crushed

2 tablespoons lemon juice

1 ½ tablespoons olive oil

Black pepper, to taste

3 medium zucchini, halved and sliced

1 teaspoon fresh rosemary leaves, chopped

225g haloumi, sliced

60g baby rocket



Everyday Food

### Method

ADD yoghurt, dill, garlic, lemon juice and 1 tablespoon olive oil to a food processor and blitz until smooth. Season with pepper and set aside.

ADD zucchini, rosemary, and 2 teaspoons olive oil to a medium bowl. Toss to coat.

HEAT a large frypan over medium-high heat. Add zucchini and cook for 2 minutes each side, or until golden. Transfer to a bowl and cover to keep warm.

RETURN frypan to heat. Add haloumi and cook for 1 minute each side, or until golden. Add to zucchini and toss to combine.

PLACE rocket, zucchini and haloumi on a serving platter. Drizzle over yoghurt dressing and serve immediately.

*Recipe courtesy of the Country Kitchens team*