



---

SPICED HALLOUMI MANGO AND BEETROOT SALAD  
RECIPE

## SPICED HALLOUMI MANGO AND BEETROOT SALAD



COOK TIME

30 mins

PREP TIME

15 mins

SERVES

4 x

SPICED HALLOUMI MANGO AND BEETROOT SALAD

Share

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)

- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

## INGREDIENTS

- 2 large beetroots
- 1 packet halloumi
- 2 Tbsp plain flour
- 2 Tbsp MasterFoods™ Moroccan Seasoning
- 1 mango, peeled and sliced
- 1 cup toasted almond slivers
- 2 Tbsp olive oil
- 2 Tbsp lemon juice
- 1 Tsp sugar
- 1 Tsp MasterFoods™ Minced Garlic
- Sprigs of coriander
- 5 Tsp yoghurt

### RELATED PRODUCTS



MASTERFOODS Garlic Finely Crushed 170g Jar

[See details](#)



MASTERFOODS Seasoning Moroccan 160g Jar

[See details](#)

## METHOD

1. Roast whole beetroots in an oven at 180C for 20 minutes.
2. Coat thick pieces of halloumi in flour mixed with MasterFoods™ Moroccan Seasoning.
3. Pan fry the halloumi in olive oil and serve on thick slices of beetroot with slices of fresh cold mango, and the toasted almond slivers.
4. Mix olive oil, lemon juice, sugar and MasterFoods™ Minced Garlic in a jar.
5. Drizzle the dressing on top with sprigs of coriander and a few dollops of yoghurt. This is a great stand alone salad for summer.

---

### Source URL:

<https://www.masterfoods.co.nz/Recipes/spiced-haloumi-mango-beetroot-salad>