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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

## 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

## 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.

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**Source URL:**

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