

Grilled Zucchini and White Bean Salad



Tasty, quick and easy to prepare, this salad can be eaten on its own, or can be a great accompaniment to any protein of your choice.

Ingredients

3 zucchinis, sliced thinly

225 g halloumi, sliced

400 g cannellini beans, rinsed and drained

160 g cherry tomatoes, halved

2 cups rocket

1/2 cup mint, shredded

Dressing

1/4 cup red onion, minced or finely diced

1 lemon, juiced and zested

2 tsp dijon mustard

1/2 tsp salt

2 tbsp extra virgin olive oil

Method:

1. Preheat the barbecue or grill pan on medium-high.
2. When hot, grill the zucchinis and halloumi for 1-2 minutes on each side or until lightly charred and the zucchini is tender.
3. To make the dressing: mix the lemon juice, lemon zest, mustard and red onion in a small bowl, whisk in olive oil slowly until it emulsifies. Set aside.
4. Toss all salad ingredients with a little dressing, season to taste. Transfer to a serving dish, and top with the grilled zucchini. Drizzle with the rest of the dressing.