



Moroccan Flatbread with Halloumi and Pomegranate with Lime

Categories: Appetisers, Cold dishes, Healthy, Nut free, Vegetarian

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Preparation time: 00:30' - **Servings:** 4

Ingredients

1	large flatbread
2 tbsp	harissa paste
1	lemon
1	red onion
1	red chilli
2	peaches
1	mango
80g	California prunes
1	lime
1 bunch	spring onions
1 block	halloumi cheese
1/2	pomegranate
3 tbsp	olive oil
1 handful	fresh coriander
To taste	Greek yoghurt

Mix the lemon juice and harissa paste together and spread evenly over the flatbread.

Slice the red onion as thinly as possible and place in a mixing bowl.

Cut the peaches in half, remove the stone and slice up into a mixing bowl. Prepare the mango by cutting away the skin, then cut around the stone before slicing up thinly. Add the mango to the onions and peaches.

Slice up the red chilli and spring onion then add to the bowl to create a delicious salad.

Slice the halloumi and brush with a little olive oil then grill for 3-4 minutes on each side until golden.

Bake the flatbread in a pre-heated oven at 180c for 10 minutes.

Top the warmed flatbread with the salad, then add the halloumi cheese. Scatter the flatbread with pomegranate seeds, lime juice and coriander leaf.

Serve with thick Greek yogurt and lemon wedges.

Instructions
