

481
280208c
Poultry
Capsicum
Alastair McLeod

Grilled chicken and Haloumi stack with tomato salsa

Olive oil
1 chicken breast , thickly sliced
100g haloumi cheese, sliced
1 tomato, diced
1 tbs shredded flat leaf parsley leaves

1 Heat a char-grill pan over medium heat, brush chicken and haloumi with a little oil. Char grill the chicken for 3-4 minutes each side or until chicken is cooked through and the haloumi for 1 minute on each side or until golden and warmed through.
2 Place tomato and parsley on a plate, top with chicken and haloumi. Serve.