

## **Char-grilled haloumi with pea and mint dressing**

1 cup frozen peas  
200g haloumi cheese, thickly sliced  
¼ cup mint leaves  
½ lemon, juiced  
50ml olive oil  
1/2 cup soft dried tomatoes

- 1 Cook peas in a large saucepan of boiling water until tender, drain.
- 2 Heat a char-grill pan on a medium heat, add haloumi cheese and cook for 2 minutes on each side or until golden.
- 3 Combine the mint, lemon juice, olive oil, soft dried tomato, peas, and salt and pepper in a bowl, stir to combine.
- 4 Place the warm haloumi cheese on serving plate, spoon over pea mixture