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Halloumi Orange and Pomegranate Salad

Inside: Help combat free-radical damage with this fresh, antioxidant-rich salad.

You will need:

8 oz halloumi
2 oranges
1 pomegranate
½ bunch fresh basil
olive oil
juice of ½ lemon
[sea salt](#)*
[black pepper](#)*

**Now That's A Mouthful uses and recommends products from [The Spice and Tea Exchange](#)®. In this Salad, for a delicious twist, try substituting [Pirates Bite Pepper Blend](#) for the black pepper.*

To prepare:

Cut the halloumi into eight equal slices and place under the broiler until golden on both sides. Cut away the skin of both oranges and divide into segments, taking care to remove the pith. Arrange the halloumi slices and orange segments on a serving plate.

Remove the seeds from the pomegranate, sprinkle over the halloumi and orange, and top with torn basil leaves. Lightly dress the salad with olive oil and lemon juice, adding [sea salt](#) and [black pepper](#) to taste.

