



## JAFFA ORANGE, HALLOUMI & CARROT SALAD (GF, Vegetarian)

Makes

4

Time

15  
minutes

Level

Simple

Kcal

338  
per portion

### You will need

- 2 x Jaffa Oranges
- 2 x Large Carrots, peeled
- 225g Halloumi (sliced)
- 100g Bag Watercress or Baby Spinach
- 3 TBSP Oil (plus extra for frying)
- 1½ TBSP Wholegrain Mustard
- 1 TBSP White Wine Vinegar
- 1½ TSP Honey

### Our step-by-step guide

#### Step 1

Cut the peel and pith away from the oranges. Use a small, serrated knife to segment the orange, catching any juices in a bowl, then squeeze any excess juice from the off-cut pith into the bowl as well. Add the mustard, honey, vinegar, oil, and some seasoning to the bowl and mix well.

#### Step 2

Using a vegetable peeler, peel carrot ribbons into the dressing bowl and toss gently. Heat a drizzle of oil in a frying pan and cook the halloumi for a few mins until golden on both sides. Toss the watercress through the dressed carrots. Arrange the watercress mixture on plates and top with the halloumi and oranges.

#### Step 3

Enjoy!

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