

HALLOUMI WITH SPINACH AND RED PEPPER SALSA RUSTIC ROLLS



TAKES APPROX
SERVES 4
30 MINUTES

INGREDIENTS

1 pack Paul Hollywood Ready To Bake Rustic Rolls
6 cherry tomatoes, finely diced
2 spring onions, finely sliced
½ red pepper, very finely diced
2 tsp extra virgin olive oil

1 lime, one half juiced and other half cut into wedges
Pinch salt
Few sprigs fresh coriander, chopped
1 block halloumi, cut into 12 slices
Handful baby spinach, washed
Fresh green chilli, sliced

METHOD

1. Preheat the oven and bake the rustic rolls according to the pack instructions.
2. Meanwhile make the salsa. Add the diced tomatoes, spring onion and red pepper to a bowl then drizzle on the olive oil. Squeeze over the juice of half the lime, season with a pinch of salt and stir in the chopped coriander. Set aside.
3. Heat a large non-stick frying pan over medium high heat and add the halloumi slices. Leave for a minute or so until starting to turn golden brown then turn and cook the other sides.
4. Split the rolls and add some spinach leaves to each base. Top each with 3 slices of hot halloumi and a spoonful of the salsa. Sprinkle over a little sliced chilli and serve with the lime wedges on the side to squeeze over.

Paul Hollywood