



# Recipe of the Week

## ROAST KUMARA, HALOUMI & KALE SALAD

### Ingredients

2 tabs finely chopped parsley  
Torn leaves of 250g kale (discard stems)  
1 orange  
750g kumara  
200g haloumi  
1 tab wholegrain mustard  
1 crushed garlic clove  
4 tabs olive oil

### Method

1. To make the dressing, whisk the juice of 1 orange (reserve zest) with 1 tab wholegrain mustard, crushed garlic clove & 3 tabs olive oil.
2. Season with salt and pepper.
3. Preheat oven to 220 c. Combine 1 tab oil with the orange zest, salt and pepper.
4. Slice 750g kumara into 1cm thick slices, arrange on a baking paper-lined tray and drizzle with the zest/oil mix.
5. Toss to coat. Roast 25 minutes or until tender.
6. Slice haloumi into ½ cm thick slices and fry in oil for 1 minute each side until lightly golden.
7. Stir the dressing through the kale and parsley combined in a bowl.
8. On a serving platter combine kumara, kale and haloumi.

*Recipe courtesy NZ Gardener 2016 Garden Diary*