



MABS' CURRIED VIN HALLOUMI SALAD

- 1 large bunch fresh spinach, rinsed, trimmed and dry
- 1 handful arugula, rinsed and dry
- 1-2 red bell pepper, seeded and sliced into strips
- 1 package Halloumi cheese, cut into 2" squares
- A good handful small pretzel twists, "crunched"

MABS' CURRIED VINAIGRETTE

- Heat nonstick sauté pan over medium to high heat.
- Place cheese pieces down with room around each for a spatula.
- Cook until a nice light brown (time depends on your pan and stovetop).
- Place greens and pepper into large serving bowl.
- Add cheese and pretzels, pour on vinaigrette.
- Toss gently until everything is well dressed.
- Serve immediately.