

## Fried Halloumi & Sweet Potatoes

Prep: 10 min. | Cook: 35 min. | Total: 45 min. | Serves: 4

A bright bite of melted bliss



### Ingredients:

- 2 ea. Halloumi
- 3 Tbsp. Murray's Lemon Agrumato Style EVOO
- 4 cups Arugula
- 3 Sweet potatoes
- 2 tsp + 1 Tbsp. Kosher salt
- ½ tsp. Black pepper
- Mike's Hot Honey, for garnish
- Sesame seeds, for garnish

### Directions:

1. Heat oven to 400F.
2. Toss the sweet potatoes in olive oil to coat them, then salt.
3. Roast about 25 minutes or until tender. Set aside and allow to cool, then cut into bite-sized pieces.
4. Heat a pan on the stove with a tablespoon of oil. Add the halloumi to the pan and cook until brown. Flip to the other side and brown. Allow to cool, then cut into bite sized pieces
5. Toss all ingredients together and then garnish with sesame seeds and the hot honey.