

Taste is in our nature



Stir fried prawns with haloumi and winter salad

This recipe has been developed by Houston's Farm.

INGREDIENTS:

- 150g haloumi cheese
- 3 tablespoons sesame oil
- 20 raw, peeled, deveined prawns
- 2 garlic cloves, crushed
- $\frac{1}{3}$ red chilli, finely sliced
- 1 packet Winter Salad
- $\frac{1}{4}$ cup low salt soy sauce

DIRECTIONS:

Cut haloumi into finger lengths and quickly fry in a non-stick pan on both sides until golden.

Remove.

Add oil to pan with prawns and garlic and stir fry until prawns change colour.

Add Winter Salad and soy sauce, and toss and cook 2-3 minutes.



enjoy!