

Halloumi and Spinach Curry

Ingredients

- 1 medium onion, thinly sliced
- 2 tbsp sunflower oil
- 300g halloumi, cut into 2cm cubes
- 250g washed spinach
- ½ tsp medium curry powder
- 250g cherry tomatoes, halved



Method

1. Place a large frying pan on a medium heat.
2. Add the onion and oil with a pinch of salt, and sauté until the onions are softened and slightly browned.
3. Add the cheese and tomatoes and cook for a couple of minutes.
4. Add the spinach and curry powder. Cook until the spinach wilts, season with a little black pepper and serve.

Notes

Serves 4.

Nutrition: per serving

Kcal	Fat	Saturates	Carbs	Sugars	Fibre	Protein	Salt