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## SAG HALLOUMI

Hands on: 20mins - Serves 2

500g frozen spinach leaves  
1 onion  
15g butter  
2 garlic cloves  
2 tsp ginger paste  
1 tsp turmeric  
1 tsp cumin seeds  
1 ½ tsp garam masala  
100g yoghurt  
3 tbsp cream  
200g halloumi  
salt and pepper  
Toasted naan bread, to serve

Boil the spinach in a saucepan with boiling, salted water until completely defrosted. Drain in a fine-mesh sieve.

Meanwhile, peel and finely slice the onion.

Melt the butter in a large frying pan and fry the onion with a pinch of salt for 4 minutes until soft.

Peel and crush the garlic cloves and add to the onions with the ginger paste. Fry for a couple of minutes, then add the turmeric, cumin seeds and garam masala and fry for another couple of minutes until fragrant.

Squeeze out as much liquid as you can from the cooked spinach, then add the spinach to the frying pan with the yoghurt and the cream. Stir so everything blends in together nicely and the whole comes to a gentle simmer. Season with salt and pepper.

Cut the halloumi into 2cm chunks and stir through the spinach. Leave to cook for another 5 minutes until the halloumi has softened.

Serve with toasted naan on the side.