

## **Salmon with rice and broccoli – green salad with halloumi cheese and yogurt with berries**

### **Main Course**

Extra virgin olive oil

Lemon juice

1 broccoli, trimmed and cut into florets,  
thick stems discarded

1 skin-on salmon filet

1 lemon cut into thin round slices

Salt

Pepper

100gr Basmati rice



- Add water to a pot and bring it to boil
- Add the broccoli to the steamer and cover; reduce heat to medium and let cook for 5-6 minutes.
- When the broccoli is ready place it in a bowl with cold water and ice Boil the rice and then remove it from the stove when all the water is drained.
- Preheat the oven at 200C
- Season the salmon on both sides with salt, pepper and olive oil Add the salmon filets to the pan, skin-side-down, and fry for 3 mins until crisp.
- Flip the filets over, lower the heat and cook for 2 mins more and add the lemon slices on top.
- Then place the salmon in the oven and roast for 10 mins
- Place the rice on a plate and top it off with the salmon. Then, add the broccoli on the side and drizzle a little bit of olive oil all over the dish.

### **Salad**

1 english cucumber sliced

Roma tomatoes diced

Arugula

2 tablespoons extra virgin olive oil

2 tablespoons balsamic sauce

A pinch of salt

3 slices of halloumi cheese

- Add a pinch of salt and drizzle with olive oil and balsamic.
- Finally, place the halloumi slices on top

### **Desert**

250gr Greek yogurt

200gr Mixed berries like strawberries, blueberries and raspberries

2 Small pieces of pasteli

- Layer the yogurt and the berries
- Decorate with berries and the pieces of pasteli on top

Mit großem Dank an Athanasios Oikonomou

