

Marinated Edam Salad

Serves 4

Preparation time: 10 mins +cooling

Ingredients:

115g Dutch Edam wedge, sliced
1 large red and orange pepper, halved,
deseeded and each cut into 8
1 small cantaloupe melon, halved,
deseeded, skinned and sliced
2tbsp extra virgin olive oil
1 small orange, juice only
3tbsp fresh basil, torn or shredded



Method:

- 1 Cut the Edam cheese into thin strips.
- 2 Pre-heat the oven to 200C, 400F, Gas 6. Place the peppers in a roasting tin and drizzle with a little olive oil. Roast for 20 minutes or until lightly charred then, set aside to cool.
- 3 Toss the Edam, melon, cooled peppers, torn basil, remaining oil and squeeze of orange juice together and season with a good grinding of black pepper.
- 4 Serve the salad with garlic toasts, warm flat breads, oatcakes or your favourite crackers.

Tips:

- Make it child friendly! Simply skewer chunks of Edam, melon, cucumber and raw red pepper onto cocktail sticks and serve as delicious mini kebabs with wholemeal pitta breads.
- For healthy garlic toasts simply griddle or toast slices of thick rustic bread. Rub each side with a peeled garlic clove and serve with salad.