

Bacon and haloumi breakfast salad

15m prep | 15m cook | 4 servings



Why has this page changed? ⓘ

11 Ingredients

- 2/3 cup finely shredded red cabbage
- 2/3 cup finely shredded savoy cabbage
- 2 tbsp red wine vinegar
- 1 tbsp extra virgin olive oil
- 200g **haloumi** cheese, sliced
- 8 rashers streaky bacon
- 250g packet carrot and pumpkin noodles
- 2 x 250g packets microwave brown rice and quinoa
- 60g baby French kale
- 4 soft-boiled eggs, peeled, halved
- Fresh oregano leaves, to serve

5 Method Steps

- **Step 1** Place cabbages and vinegar in a medium bowl. Season with salt. Set aside for 20 minutes or until cabbage softens slightly.
- **Step 2** Meanwhile, heat half the oil in large frying pan over medium heat. Cook haloumi for 2 minutes each side or until browned. Transfer to a plate.
- **Step 3** Heat remaining oil in same pan over high heat. Cook bacon for 2 minutes each side or until browned and crisp. Transfer to a plate lined with paper towel.
- **Step 4** Cook carrot noodles following packet directions. Drain cabbage. Add carrot noodles. Toss to combine.
- **Step 5** Cook quinoa mix following packet directions. Divide quinoa among serving bowls. Add cabbage mixture, kale, haloumi, bacon and eggs. Sprinkle with oregano. Serve.