

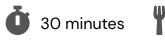
# Product Spotlight: Halloumi Cheese

"Squeaky" or "grilling" cheese are other names for this popular and delicious cheese! Originally from Cyprus and made using non-animal rennet, this cheese is meant to be heated up before eating!

# Halloumi and Zucchini Skewers

# with Capsicum Sauce

Colourful halloumi and vegetable skewers served with fresh rocket leaves and a homemade capsicum sauce.







Switch it up!

Instead of making skewers, you can transform this dish into a salad platter. Roast cherry tomatoes, zucchini slices and halloumi to toss through the rocket leaves and lentils. Drizzle over capsicum sauce.

#### FROM YOUR BOX

HALLOUMI	1 packet
ZUCCHINI	1
CHERRY TOMATOES	1 bag (200g)
CAPSCUM STRIPS	1 tub (100g)
TINNED LENTILS	400g
ROCKET LEAVES	1 bag (60g)



oil for cooking, olive oil, salt, pepper, 1 garlic clove, skewers

#### **KEY UTENSILS**

griddle pan, stick mixer

#### NOTES

You can use a regular frypan or BBQ instead of a griddle pan if desired.

Add some nuts or seeds such as almonds, walnuts, sunflower seeds or pepitas to capsicum sauce if you have some.



## **1. PREPARE THE SKEWERS**

Cube halloumi. Reserve 1/3 of the zucchini for step 3. Slice remaining zucchini into crescents. Thread halloumi cubes, zucchini slices and 1/2 of the cherry tomatoes on **4 skewers.** Coat with **oil, salt and pepper.** 



### **2. COOK THE SKEWERS**

Heat a griddle pan (see notes) over medium-high heat with **oil.** Add skewers and cook for 10-12 minutes, turning occasionally, or until all sides are brown and vegetables are tender.



#### **3. MAKE CAPSICUM SAUCE**

Roughly chop reserved zucchini. Add to a jug along with capsicum strips, 3 tbsp liquid from capsicum tub, **garlic clove, salt and pepper** (see notes). Blend together with a stick mixer.



# **4. TOSS FRESH VEGETABLES**

Drain and rinse lentils. Halve remaining cherry tomatoes. Add to a large bowl along with rocket leaves. Toss to combine.



#### **5. FINISH AND SERVE**

Divide tossed fresh vegetables among plates. Serve with halloumi skewers and capsicum sauce.

