



### Product Spotlight: Dukkah

Dukkah is traditionally an Egyptian condiment consisting of herbs, nuts, and spices.

## Halloumi Souvlaki with Grilled Eggplant

Dukkah-crusted halloumi pan-fried and packed into flatbread with grilled eggplant, capsicum and onion, served with tomato relish and baby spinach.



30 minutes



4 servings



Vegetarian

## Roast it!

*Instead of grilling, toss the seasoned vegetables on a lined oven tray and roast in an oven set to 220°C.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	40g	38g



## FROM YOUR BOX

LEMON	1
EGGPLANT	1
GREEN CAPSICUM	1
RED ONION	1
HALLOUMI	2 packets
DUKKAH	1 packet
FLATBREADS	5-pack
TOMATO RELISH	1 jar
BABY SPINACH	1 bag

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

## KEY UTENSILS

frypan, griddle pan

## NOTES

You can slice halloumi into strips if preferred.

Sprinkle any leftover dukkah over filled flatbread.

**No gluten option – flatbreads are replaced with GF wraps.** Warm according to packet instructions.

*Dukkah: sesame seeds, almonds, spices, salt*



### 1. SEASON THE VEGGIES

Zest lemon. Add to a bowl along with **3 tbsp oil, 2 tsp paprika, salt and pepper** mix to combine. Slice eggplant and capsicum, cut onion into rings and wedge lemon. Add to bowl and toss to coat.



### 2. GRILL THE VEGGIES

Heat a griddle-pan over medium-high heat. Add veggies and grill, turning, for 6–8 minutes until tender.



### 3. CRUMB THE HALLOUMI

Cut halloumi in 4 pieces (see notes) and coat with **oil**. Press into dukkah to crumb.



### 4. COOK THE HALLOUMI

Heat a frypan over medium-high heat and cover base with **oil**. Add halloumi and cook for 2–3 minutes each side. Remove from pan and reserve pan for step 5.



### 5. WARM THE FLATBREAD

Reheat reserved pan over medium-high heat (wipe clean if necessary). Add flatbreads to pan, in batches, and cook for 1 minute each side to warm.



### 6. FINISH AND SERVE

Slice halloumi.

Fill flatbread with tomato relish, baby spinach, grilled veg and halloumi. Serve with grilled lemon wedges.



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