



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** 35g **TOTAL FAT** 40g **CARBOHYDRATES** 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 | 60g |



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.

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.



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.



Scan the QR code to submit a Google review!

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

