



Product Spotlight: Halloumi

“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!



Chimichurri Halloumi Skewers

BBQ grilled halloumi skewers drizzled with chimichurri sauce, served alongside golden lemon potatoes and a fresh garden salad.



40 minutes



Vegetarian



4/6 servings

Switch it up!

If you are short on time, you can use all the ingredients to create a tray bake instead of skewers! Serve the fresh lettuce on the side. The halloumi and vegetables can also be used to make halloumi burgers. Serve with baby potato wedges on the side.

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	31g	45g

FROM YOUR BOX

	4 PERSON	6 PERSON
LEMON	1	1
BABY POTATOES	1kg	1.5kg
RED ONION	1	1
RED CAPSICUM	1	2
HALLOUMI	2 x 180g	3 x 180g
TOMATOES	2	2
BABY COS LETTUCE	1	2-pack
CHIMICHURRI SAUCE	2 sachets	3 sachets

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground paprika, ground cumin, skewers (optional)

KEY UTENSILS

oven tray, griddle pan or BBQ

NOTES

Soak the skewers in water before using to prevent them from burning on the BBQ. If you are short on time you can skip the skewers and cook the ingredients on the flat plate of the BBQ or in the oven instead.

You can boost the dressing with a dried or fresh chopped herb and some red wine vinegar, crushed garlic or honey if desired.



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1. ROAST THE POTATOES

Set oven to 220°C. Combine **1/2 lemon juice** with **1 tsp paprika, 2 tbsp olive oil, salt and pepper**. Halve **potatoes** and toss on a lined oven tray with marinade. Roast for 25–30 minutes until cooked through.

6P – Use **1 1/2 tsp paprika** and **3 tbsp olive oil** for the potatoes.



2. PREPARE THE SKEWERS

Dice **3/4 onion, capsicum** and **halloumi** into similar size pieces (2–3cm). Gently toss with **1 tbsp cumin, oil, salt and pepper**. Thread evenly onto **12 skewers** (see notes).

6P – Use **1 1/2 tbsp cumin** to season. Thread onto **18–20 skewers**.



3. COOK THE SKEWERS

Heat a griddle pan or BBQ over medium-high heat and brush with **oil**. Cook **halloumi skewers** for 6–8 minutes turning until slightly charred and vegetables are tender. Set aside.



4. PREPARE THE DRESSING

Meanwhile, whisk together remaining **1/2 lemon juice, 2 tbsp olive oil, salt and pepper**.



5. TOSS THE SALAD

Finely chop remaining **1/4 red onion, tomatoes**. Rinse and shred **lettuce leaves**. Toss together with **dressing** (see notes).



6. FINISH AND SERVE

Serve **halloumi skewers** drizzled with **chimichurri**, alongside **potatoes** and **salad**.

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