

**Product Spotlight:**
Dukkah

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



Halloumi Souvlaki

with Grilled Eggplant

Crispy dukkah-coated halloumi layered in flatbreads with smoky grilled eggplant, sweet capsicum and onion, finished with tomato relish and baby spinach.



30 minutes



2 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
	25g	28g	45g

FROM YOUR BOX

LEMON	1
EGGPLANT	1
GREEN CAPSICUM	1
SHALLOT	1
HALLOUMI	200g
DUKKAH	1 packet
FLATBREADS	5-pack
TOMATO RELISH	1 jar
BABY SPINACH	60g

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 flatbreads.

Use flatbreads to taste. Any leftover flatbreads can be frozen and used another day.

No gluten option – flatbreads are replaced with GF wraps.



1. SEASON THE VEGGIES

Zest lemon. Add to a bowl along with **3 tbsp oil, 2 tsp smoked paprika, salt and pepper** mix to combine. Slice **eggplant** and **capsicum**, cut **shallot** 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 2 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 FLATBREADS

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**.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

