



### 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.

### Roast it!

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



30 minutes



4 servings



Vegetarian

|            |                |                  |                      |
|------------|----------------|------------------|----------------------|
| Per serve: | <b>PROTEIN</b> | <b>TOTAL FAT</b> | <b>CARBOHYDRATES</b> |
|            | 22g            | 36g              | 52g                  |

## FROM YOUR BOX

|                |          |
|----------------|----------|
| LEMON          | 1        |
| EGGPLANT       | 1        |
| GREEN CAPSICUM | 1        |
| RED ONION      | 1        |
| HALLOUMI       | 1 packet |
| 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.



### 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 **red 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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