



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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



4/6 servings



Vegetarian

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	35g/29g	43g/37g	43g

FROM YOUR BOX

	4 PERSON	6 PERSON
LEMON	1	1
EGGPLANT	1	2
GREEN CAPSICUM	1	2
RED ONION	1	1
HALLOUMI	500g	3 x 200g
DUKKAH	1 packet	2 packets
FLATBREADS	5-pack	2 x 5-pack
TOMATO RELISH	1 jar	2 jars
BABY SPINACH	60g	120g

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.



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.

6P - use **4 tbsp oil** and **3 tsp smoked paprika**.



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.

6P - cut halloumi into 6 pieces.



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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