

Grilled Halloumi Skewers

Prep: 45 min. | Cook: 10 min. | Total: 55 min. | Serves: 6

A sweet and crunchy snack from the grill.



Ingredients:

½ lb. halloumi	2 cups cherry tomatoes
3 ea. spicy green peppers	1 ea. lemon, zested and juiced
2 ea. red bell pepper	¼ cup olive oil
1 ea. zucchini	2 tbsp. sea salt
2 ea. shallot	½ bunch mint

Directions:

1. If using wooden skewers, soak in water for at least 20 minutes. Rinse and dry all of the vegetables.
2. To prepare the cheese and vegetables for skewering, do the following: cut the Halloumi into 1-inch cubes; remove the seeds and stems from the green and red peppers, cut into 1-inch squares; cut the ends off of the zucchini, cut into quarters length-wise, and finally slice into 1/2 -inch segments; remove the skin from the shallot and cut into ½-inch dice.
3. Leave the cherry tomatoes whole. Mix all of the vegetables in a large mixing bowl with the lemon juice and zest, the olive oil and salt. Let marinate for at least 15 minutes.
4. Heat an outdoor grill or grill pan over medium heat.
5. When ready to skewer, place the following vegetables on a skewer, repeating until all everything has been used: cherry tomato, green pepper, shallot, red pepper, halloumi, zucchini.
6. Grill each skewer on medium heat, about 5 minutes per side, until the vegetables are just cooked (the tomatoes should look like they are just about to burst) and the cheese has grill marks.
7. Remove the mint from the stem and roughly chop. Once the skewers have finished cooking, garnish with the chopped mint. Enjoy!