

HALLOUMI AND VEGETABLE KEBABS



Serves 5



Makes 10
kebabs



Prep Time 10 minutes +
marinating time



Cook Time 8
minutes



INGREDIENTS

- 1 Tbsp Gregg's Sumac Ground Blend
- 1 tsp Gregg's Rubbed Oregano
- 1 clove garlic, crushed
- ¼ cup olive oil

- 200g halloumi cheese, cut into 30 cubes
- 1 red capsicum, deseeded and cut into pieces

METHOD

1. Mix together Gregg's Sumac Ground Blend, Gregg's Rubbed Oregano, garlic and olive oil in a large bowl. Add halloumi, capsicums and courgettes into a bowl and toss through the marinade. Leave to marinate for 30 minutes.
2. Thread marinated halloumi and vegetables onto skewers.* Cook on a preheated BBQ or under a grill on

- 1 yellow capsicum, deseeded and cut into pieces
- 2 courgettes, trimmed and sliced into thick rounds

medium heat for 7-8 minutes, turning halfway through cooking until golden and cooked.

TIPS

- * This recipe makes 10 skewers – we used 20cm metal skewers. If using wooden skewers soak in cold water for 30 minutes to avoid skewers burning.
- Serve with the [Quinoa Salad with Tzatziki Dip](#).
- Replace the halloumi with pieces of skinless chicken breast (Note: cooking will be longer to ensure chicken is cooked).

** This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*