

Halloumi and vegetable skewers

Ingredients

1 pack halloumi
1 courgette
5 mushrooms
1 yellow pepper
8 cherry tomatoes
Spray oil
1 garlic clove
1x5ml spoon mixed herbs



Equipment

Chopping board, knife, skewers, garlic press, pastry brush.

Method

1. Cut the halloumi cheese into large cubes.
2. Prepare the vegetables:
 - top, tail and thickly slice the courgettes;
 - wash and halve the mushrooms;
 - deseed and thickly slice the yellow pepper;
 - peel and crush the garlic.
3. Thread the halloumi and vegetables onto kebab sticks.
4. Mix a few sprays of the oil with the herbs and garlic.
5. Brush the mixture over the halloumi and vegetables.
6. Barbeque, grill or oven bake until brown, turning occasionally (10-15 minutes).

Top tips

- Experiment with different herbs and spices - try paprika or chilli flakes to give it a kick!
- Try different vegetables, or add some pineapple for a sweeter kebab.

Food skills

- Measure.
- Trim and slice.
- Peel.
- Crush.
- Brush.
- Grill.

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