

Honey & Soy Halloumi

I absolutely love halloumi and I usually have it as a side dish or in a burger or wrap. But with this recipe, I've made it the main event, and give it an Asian twist.

If you are looking for a meatless meal than this will be right up your street. A quick marinade and you'll be eating within 30 mins.



Serves: 2

Prep Time: 5 minutes

Rest/Marinate Time: 0

Cooking Time: 30 minutes

Ingredients

- 250 g of halloumi, cut into slices.
- 1 thumb piece of fresh ginger, grated.
- 1 pinch of chilli flakes.
- 1 tsp of toasted sesame oil.
- 2 tbsps of honey.
- 4 tbsps of light soy sauce.

Method

- Take all the ingredients apart from the halloumi and mix together. Then add the halloumi and coat in the sauce. Leave to marinate for 20 minutes.
- Take the halloumi from the marinade (save the sauce) and place onto a baking sheet lined with parchment paper. Pop-under a hot, preheated grill for 3-4 minutes then flip the halloumi over and cook for another 3-4 minutes.
- When the halloumi is ready drizzle with some of the sauce and served with rice and your favourite greens.