

HALLOUMI WRAPPED IN RED PEPPER



INGREDIENTS

200g Pittas Halloumi, sliced into 4
4 red bell peppers
1 lemon, zested and juiced
1 red chili, finely chopped
2 tsp chopped oregano
4 black or green olives, sliced or chopped

METHOD

Grill or roast peppers until they soften (enough to be able to wrap around the cheese). Remove from heat and cover with plastic wrap.

After the peppers have cooled, remove skin. Open each pepper and trim insides and tops. Place a slice of Halloumi in the center. Sprinkle with lemon zest and juice. Divide chili, oregano and olives between the peppers. Tie with damp kitchen string and flatten slightly. Grill on BBQ on both sides for 5 minutes or until the peppers begin to char.

