Grilled Halloumi

Savannah · 28/09/2024



Prep Time

15 mins

Dificult

Easy

Servings

4

Description

Grilled halloumi stays golden and crispy on the outside and soft on the inside You can cook slices of this cheese on the grill in minutes Perfect for summer as an appetizer with flatbread or drizzle with honey for a sweetsalty dessert The possibilities are endless

Ingredients

- - 1 tablespoon olive oil - 8 ounces halloumi cheese
- sliced into 1/2-inch pieces

Instructions

1. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Brush olive oil over both sides of each slice of halloumi cheese. Place halloumi directly on the grate and grill for 3 minutes; flip and grill 3 minutes more. Serve immediately.