



Chargrilled Vegetable and Halloumi Skewers

Satisfying and filling; these vegetarian skewers are a great meat-free meal for everyone, meat eater or not! You needn't use the vegetables we have chosen, you could simply use whatever you have available.

Ingredients

Serves 4

Kebabs

- 70g halloumi cheese
- 1 green pepper
- ½ courgette
- 70g cherry tomatoes
- 8 button mushrooms

Dressing

- 2 tbsp olive oil
- ½ lemon, juiced
- 1 tsp dried oregano
- 2 tbsp soy sauce
- 2 cloves garlic, minced
- ½ tsp freshly ground black pepper

To serve

- Large green salad
- 4 whole meal pittas



Method

1. If you have wooden skewers, soak in cold water before preparing your vegetables – this will stop them from burning
2. Cut the halloumi cheese into cubes, chop the green pepper into 2cm pieces, halve the courgette lengthways, and cut into half-moon slices approximately ½ cm thick.
3. Thread all of the vegetables and cheese onto the skewers
4. Set the BBQ to a medium heat
5. Make the dressing by combining the olive oil, lemon juice, chopped rosemary and thyme, along with the garlic and freshly ground black pepper. Brush the dressing over the kebabs and BBQ grill before placing the kebabs onto the grill
6. Frequently baste the kebabs with the remaining dressing to give maximum flavour throughout cooking
7. Cook the kebabs for 8-10 minutes, turning half way through, until the vegetables are tender and the halloumi has browned slightly
8. Serve with a large green salad and whole meal pitta bread

The Grange
Welford Road

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