

PAN-FRIED HALLOUMI WITH PEPPERED HONEY

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COOK TIME: 10mins

SERVES: 4

CALORIES: 390 kcal (PER SERVING)

INGREDIENTS

250 g (8.8 oz) halloumi, cut into thick slices (about 8)
1 tbsp olive oil
1/2 tbsp salted butter
flaky salt + coarsely ground black pepper, for serving
chopped parsley, optional
naan, bread or pita chips, for serving

*PEPPERED HONEY

4 tbsp olive oil
4 tbsp honey
3 tbsp brine from pickled jalapeños
1 tsp coarsely ground black pepper
1 tsp chopped pickled jalapeños
1/2 tsp salt
1/2 tsp red pepper flakes

DIRECTIONS

To make the peppered honey. Combine all ingredients, set aside.

Heat olive oil and butter in a non-stick skillet set over medium heat. Add halloumi and cook for 1-2 minutes per side, until golden brown and crispy.

Arrange the halloumi on a plate. While the cheese is still hot spoon over peppered honey. Finish it with a generous sprinkle of flaky salt and extra coarsely ground black pepper. Enjoy with naan or warm crusty bread.

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.