

St. Paul's Cooking Class Crew

Vegetable and Halloumi Kebabs

Prep: 5-10mins

Cook: 5-10mins

Serves: 4

Ingredients:

- 250g halloumi - cut into 16 cubes
- 24 Cherry tomatoes
- 1 red pepper - cut into squares
- 1 courgette - cut into ribbons
- 2tbsp olive oil
- 1tbsp red wine vinegar (or balsamic vinegar)
- 1 lemon - juice only
- 2 garlic cloves – crushed
- 2tbsp dried oregano
- 1tbsp dried thyme
- 1 pinch sea salt and black pepper

Method:

1. If you are using wooden skewers, make sure soak them for at least 30 minutes first, so they don't burn when cooking.
2. Slice the courgettes into ribbons (or slice into thick chunks) and dice the red pepper. Keep the cherry tomatoes whole.
3. Cut the halloumi into cubes of about 2cm.
4. Put everything into a bowl and mix well.
5. Thread on to 8 skewers.
6. Put the skewers under the grill for 5-6 minutes, turning every minute.