



# 3 WAYS WITH HALOUMI

[https://www.mainland.co.nz/recipe/3\\_Ways\\_with\\_Haloumi.html](https://www.mainland.co.nz/recipe/3_Ways_with_Haloumi.html)



PREP TIME

15 MINS

COOKING TIME

10 MINS

SERVES

4

Add some squeak to your BBQ or grill with Mainland Haloumi. Try out these simple recipes.

## Ingredients

### Haloumi and Vege Kebabs

- 1 x 250 gram packs Mainland Haloumi cheese, drained
- Vegetable of your choice

### Haloumi Sliders

- 1 x 250 gram packs Mainland Haloumi cheese, drained
- Coleslaw
- BBQ Sauce

### Haloumi & Orange Salad

- 2 x 250 gram packs Mainland Haloumi cheese, drained
- 1 teaspoon Dijon mustard
- 3 teaspoons white wine vinegar
- 5 tablespoons olive oil
- 200 grams rocket and mesclun salad
- 50 grams walnut pieces, toasted
- 3 medium oranges, peeled and segmented
- 12 mint leaves

## Method

### Haloumi and Vege Kebabs

1. Slice the Mainland Haloumi up into cubes, and chop up any vegetables of your choice.
2. Add all of these onto a skewer and add straight onto your BBQ and cook till charred.

### Haloumi Sliders

1. Slice the Mainland Haloumi into 3cm slices, then place in the pan or on the barbecue to cook for 2-3 minutes, until you have nice char marks on each side.
2. Get a bread roll and add some coleslaw, the grilled haloumi and a dollop of BBQ sauce and enjoy!

### Haloumi & Orange Salad

1. Slice the Mainland Haloumi into 3cm slices, then place in the pan or on the barbecue to cook for 2-3 minutes, until you have nice char marks on each side. Remove and place to one side.
2. Whisk the Dijon mustard and white wine vinegar in a bowl. Slowly drizzle in the olive oil while whisking until it is well combined.
3. Place the salad leaves on a large serving plate or in a bowl, spoon over two thirds of the dressing and toss to combine. Add the walnuts, orange segments and Mainland Haloumi. Season with salt and pepper, then drizzle with the remaining dressing and garnish with the mint leaves.