



Haloumi Sliders

<https://www.mainland.co.nz/recipe/mainland-haloumi-sliders.html>



Prep Time
10 mins

COOKING Time
4 mins

SERVES
6

Perfect to mix it up at any BBQ, these Haloumi Sliders are a quick and easy entertaining option. Mix it up with your own sauces and dressings and the world is your squeaky cheesy oyster.

Ingredients

- Mainland Haloumi Cheese 200g
- Bag of mixed slaw (with dressing included)
- Bunch of mint
- 6 slider buns

Method

1. Grill sliced haloumi in a medium to hot pan, 2 mins on each side.
2. Mix slaw and slaw dressing with ripped mint.
3. Slice slider buns and toast the inside of the buns.
4. Layer slaw and haloumi onto the slider bun base and lightly drizzle olive oil on the haloumi.
5. Add the Slider top.