



**READY TO COOK**  
BY HARRIS FARM

# ZUCCHINI & HALLOUMI SKEWERS WITH PESTO



PREP  
**15 min**



COOK  
**15 min**



SERVES  
**4**

## INGREDIENTS:

- > 4 Large Zucchini
- > 400g Halloumi Cheese
- > 1 Punnet Grape Tomatoes
- > 1 Punnet Button Mushrooms
- > 200g Basil Pesto
- > 1 Punnet Mixed Salad Leaves
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Parmesan Cheese

# METHOD - GET COOKING!



1

**Preheat BBQ grill to high.**

**Cut the zucchini and halloumi into small pieces** to match the size of the cherry tomatoes and mushrooms.

2

**Stack the skewers with each ingredient** until they are full. **Brush with pesto sauce and season** with salt and pepper.

3

**Place the skewers on the grill** and **cook** for 3 minutes on **each side until golden brown and cooked through.**

**Remove from the grill. Brush with more pesto sauce and grate fresh Parmesan on top.**

4

**Serve zucchini and halloumi skewers with mixed leaf salad and a squeeze of fresh lemon juice.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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