

GRILLED HALLOUMI SANDWICHES



PREP TIME

20 Minutes



COOKING TIME

20 Minutes



SERVES

4



Ingredients

- 400 g block halloumi cheese

Red Pepper Pesto Spread:

- ½ cup (125 ml) store-bought red pepper spread
- ½ cup (125 ml) store-bought sun-dried tomato pesto

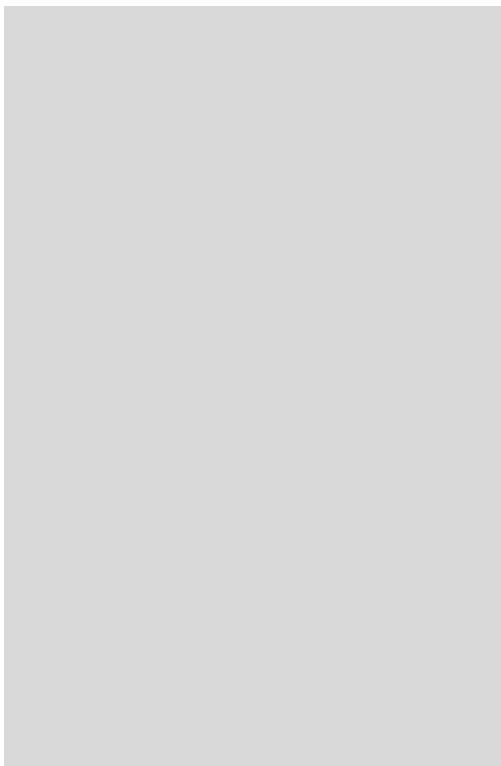
Rapini Slaw:

- Leaves and tender stalks of 1 bunch of rapini
- 1 clove of garlic, crushed
- 1 tbsp (15 ml) red wine vinegar
- 1 tbsp (15 ml) olive oil
- Zest of 1 lemon
- 1 tbsp olive oil
- 1 tbsp butter
- 4 multigrain hamburger buns or other bread, cut in half horizontally

Steps to Make

1. Cut halloumi cheese into 4 slices. Place in a bowl of water and soak for 30 minutes to help remove excess salt. Transfer to a paper towel lined plate before grilling.
2. **Red Pepper Spread:** In a small bowl, combine the red pepper spread with the tomato pesto. Reserve.
3. **Rapini Slaw:** Fill a medium saucepan with water. Bring to a boil, then season with salt. Blanch the rapini in the water for 1 minute and transfer to an ice bath to stop the cooking. When cooled down, squeeze the rapini to remove as much water as possible then roughly chop. In a bowl, mix the rapini with the crushed garlic, red wine vinegar, olive oil and lemon zest.
4. **Halloumi Sandwiches:** In a cast iron skillet over medium-high heat, heat the oil and butter. Add the halloumi slices and cook for 2 minutes on both sides or until golden brown. Transfer to a plate and reserve.
5. Reheat skillet or grill pan over medium high heat. Lightly toast the insides of the buns and set aside.
6. To assemble, spread red pepper spread on the bottom of each bun, add one slice of halloumi and 1/4 of the rapini slaw to each. Grill the sandwiches 2 at a time by pressing down lightly with the panini press or flat

Main Course



spatula, until nicely browned, approximately two minutes. Remove from heat and serve immediately.

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