

# Honey and Sesame Halloumi

Grilled halloumi with sticky honey and roasted sesame seeds.



Serves - 5



Prep time - 5 mins



Cooking time - 7 mins



## Ingredients



1 tbsp olive oil



1 pack halloumi sliced



2 tbsp honey



1 tbsp sesame seeds

**Cookware** Kadai, Grills and Skillets



# Method



- 🔥 Cut up the halloumi into thin slices.
- 🔥 Heat up a Skillet on a hot Kadai.
- 🔥 Cook the halloumi on both sides until it starts to go golden brown.
- 🔥 Then drizzle honey on both sides of the halloumi flipping every so often.
- 🔥 Sprinkle seeds all over a minute or so before serving. Then enjoy!



## Cookware Skillets



For more tasty recipes visit [www.kadai.co.uk](http://www.kadai.co.uk)