



What you'll need:

Two packs of halloumi cheese

25-30 cherry tomatoes

1 green pepper (optional)

1 red pepper (optional)

1 red onion (optional)

Olive oil

You'll also need 8 Skewers

How to make them:

1. Cut the halloumi into cubes, around 1 inch wide.
2. Slot the cubes and tomatoes onto the skewers and lightly brush with olive oil.
3. You can load more chopped veggies onto the skewers to mix things up.
4. Grill on the barbecue for around 10 minutes until the halloumi is beginning to brown and the tomatoes are ready to burst.
5. Grill for around 20 minutes and serve with BBQ Sauce.

It's really important to remember to ALWAYS BBQ OUTSIDE, as carbon monoxide is not harmful in open spaces!

Never BBQ inside your home or in a tent or gazebo – even if the doors are open.