



Grilled Halloumi with Sweetpops Tomatoes

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This quick and savory dish combines golden, grilled halloumi cheese with sweet, blistered Sweetpops tomatoes, all topped with fresh parsley. It's a delightful appetizer or light meal paired perfectly with fresh bread or warm pita.

Timing

Prep time	Total time 15	Skill level Easy
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What You'll Need

- > 1 package (300 g) Halloumi cheese, sliced ¼ inch thick
- > 1 pint Red Sun Farms Sweetpops tomatoes, halved
- > 2 tbsp Chopped curly parsley
- > 2 tbsp Olive oil
- > Pepper (to taste)

Directions

- Heat Pan: Place a frying pan on medium heat. Add olive oil to the pan.
- Grill Halloumi: Gently place the halloumi slices into the heated pan. Flip them when golden brown.
- Add Tomatoes: Once flipped, add the halved Sweetpops tomatoes to the pan with the cheese.
- Season: Sprinkle black pepper over the cheese and tomatoes. Continue cooking until both sides of the cheese are golden.
- Plate: Arrange the grilled halloumi on a serving plate, fanning the slices. Top with the blistered Sweetpops tomatoes.
- Garnish: Sprinkle chopped parsley over the dish and add more pepper if desired.
- Serve: Enjoy this delightful grilled halloumi with sweet pop tomatoes alongside fresh bread or warm pita for a tasty treat.