



Halloumi vegetable kebabs



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Ingredients

- 6 baby onions
- 8 new potatoes or a can of potatoes
- 1 red pepper
- 8 button mushrooms
- 8 cherry tomatoes
- ½ aubergine
- ½ cucumber
- 1 yellow pepper
- 200g Halloumi cheese
- 2 x 5ml spoons fresh thyme
- 2 sprigs of fresh rosemary
- 2 x 15ml olive oil



Check the ingredients





Equipment

- Small saucepan
- Colander
- Pan stand
- Tongs
- Pastry brush
- Tablespoon or measuring spoons
- Vegetable knife
- 8 wooden skewers
- Chopping board
- Baking sheet
- Mixing bowl
- Can opener





Method



1. Peel, top and tail the baby onions.

2. De-seed the peppers and cut each into 8 pieces.

3. Slice cucumber into 8 thick pieces.

4. Cube the aubergine.

5. Cube the Halloumi cheese.

6. Wipe the mushrooms

7. Wash the tomatoes

8. Simmer the potatoes for 10 minutes or open the can.



9. Prepare the marinade



10. Pick the leaves off the sprigs of fresh herbs



11. Rub the herbs between the fingers to release their flavour and put into the bowl.



12. Add the olive oil and mix well.

13. Add all the ingredients to the bowl and mix so they are coated with the marinade.



Put the ingredients onto the skewers



14. Pre-heat the oven to 200°C (180°C fan), Gas Mark 6.

15. Thread the vegetables, cheese and mushrooms onto 8 skewers.



16. Bake for 15 - 20 minutes. Use oven gloves to turn them once during cooking

17. Serve with a green salad.



Notes

- See the Olympic Flag presentation for yogurt, crème fraiche and mint dip.
- The kebabs may be grilled or barbecued. Use either metal skewers or soak wooden ones in water for an hour before use to prevent burning.
- To save time use canned new potatoes.

