



Zucchini and Halloumi Kebabs with Lemon and Mint Hummus Served with Pita



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 15 MINUTES



SERVES: 4 TO 6

Ingredients

- 2 large zucchinis, sliced thinly lengthways with a knife, approximately 3mm thick
- 2 tbsp olive oil
- 1 clove garlic, crushed
- 1 tbsp chopped fresh mint leaves
- 1 tbsp dried oregano
- Salt and pepper
- 450g halloumi, cut into 1.5cm cubes
- 16 bamboo skewers, soaked in warm water
- 1 tsp olive oil, extra to grease the enamel tray
- 1 tbsp roughly chopped fresh mint leaves, for garnish

Lemon and mint hummus dressing

- 200g prepared hummus
- 1 clove garlic, chopped
- 2 tbsp lemon juice
- 1 tsp lemon rind
- 2 tbsp chopped fresh mint leaves

Method

Place the sliced zucchini in a large bowl and toss with the oil, garlic, mint, oregano, salt and pepper. Thread and weave the zucchini slices around the cubes of halloumi on to each bamboo skewer. Each kebab will have four cubes of halloumi. Pour all the marinade over the prepared skewers and leave to marinate while making the dressing.

To make the lemon and mint dressing, combine the hummus, garlic, lemon juice, rind and mint. Stir to combine and then spoon into a serving bowl.

Preheat Grill to 220°C. Line the enamel with baking paper. Lay the prepared kebabs evenly on the tray and discard any marinade. Cook the kebabs for 8 minutes or until lightly golden. Turn the kebabs and cook again for 6 to 8 minutes or until lightly golden.

Warm the pita bread under the grill while plating the kebabs.

Spread half of the hummus on a large serving platter. Top with kebabs and mint. Serve kebabs with remaining hummus and warmed pita bread.

4-6 small pita breads

Notes
