

Marinated Vegetable and Haloumi Skewers with Sriracha Sauce



Ingredients

300g haloumi cheese, cut into 2cm cubes
2 cloves garlic, finely chopped
2 tbsp olive oil
1 lime, juiced
Salt and freshly ground black pepper
1 medium zucchini, sliced into 1 cm thick slices
1 each green and yellow capsicum, cut into 2cm chunks

½ red onion, cut into 2cm chunks
16 mini roma tomatoes
1 lime, cut into wedges, for serving

Sriracha Sauce

1/3 cup good quality mayonnaise
1 tsp sriracha sauce (or more to taste)
½ cup water

Directions

Step 1 – Combine the haloumi, half the garlic, the olive oil, half the lime juice and a pinch of salt and pepper in a bowl or ziplock bag. Toss gently to combine then set aside to marinate for at least 1 hour.

Step 2 – At the same time, soak the wooden skewers (if using) in water for at least 1 hour.

Step 3 – While the haloumi is marinating, combine the mayonnaise, sriracha sauce, the remaining garlic and lime juice in a small bowl, then add water, if necessary, 1 tsp at a time to thin the sauce to drizzling consistency. Add a pinch of salt and pepper, stir to combine and set aside.

Step 4 – Preheat the BBQ to medium heat (190°C to 230°C).

Step 5 – Thread the vegetables onto the skewers, ensuring each has 2 – 3 pieces of haloumi. Place skewers on BBQ grate or hotplate and cook, with the BBQ lid closed, rotating occasionally, until the cheese and vegetables are charred.

Step 6 – Remove the skewers from the BBQ and serve immediately with the sriracha sauce and lime wedges.

