

Asparagus and Halloumi Skewers with Mint

Asparagus develops a beautiful, rich flavour when grilled. The halloumi and mint add an extra punch of flavour making these skewers hard to put down.



Prepare Ahead

If using wooden skewers rather than metal, soak them in water for 15 minutes before using to prevent burning.

Instructions

- 1 Bring a pan of water to the boil and blanch the asparagus for 1 minute.
- 2 Drain then rinse the asparagus in cold water and pat dry with kitchen roll.
- 3 Slice the halloumi into 2 pieces lengthways and cut those into 4 more pieces.
- 4 Take 2 skewers and thread alternately with asparagus and halloumi.
- 5 Heat a griddle pan or barbecue until very hot. Brush the skewers with a bit of the oil and season well.
- 6 Cook for 2 minutes each side or until charred.
- 7 Remove from the heat and sprinkle with the mint.
- 8 Drizzle with the remaining oil and a sprinkle of crushed chillies, if using.
- 9 Serve with lemon wedges to squeeze over the skewers.

Ingredients

12 asparagus spears, ends trimmed
175g halloumi
2 tbsp extra-virgin olive oil
1 small handful fresh mint, stems removed, leaves roughly chopped
1 tsp crushed chillies, optional
½ lemon, cut into wedges, to serve

Makes 2

Total time required 15 mins

Preparation time: 10 mins

Cooking time: 5 mins