



FUSTINI'S[®]

Halloumi Vegetable Skewers with Tahini Sauce

Ingredients

- 1/2 cup tahini, well stirred
- 3 tablespoons Fustini's Blood Orange olive oil
- 3 tablespoons Fustini's Chipotle olive oil
- juice from 1 orange
- 1 tablespoon molasses
- 1 tablespoon Fustini's Pomegranate balsamic
- Kosher salt and freshly ground black pepper
- 1 medium bell pepper, cut into 1" pieces
- 1 small red onion cut into wedges
- 1 cup cherry tomatoes
- 1 lb Halloumi cheese, cut into 1" cubes
- cooked white rice for serving
- chopped fresh cilantro for garnish
- wooden skewers soaking in water

Sharon's Hint

Substitute Fig or Maple balsamic for a different flavor. Adapted from foodandwine.com

Directions

Step 1.

Whisk together the tahini, olive oils, and juice from one orange, molasses, vinegar, salt and pepper in a medium bowl until emulsified and smooth. Remove 1/2 cup of sauce and reserve the rest in the refrigerator until ready to use.

Step 2.

Thread bell pepper, onion, tomatoes and cheese evenly on wooden skewers. Place skewers on a large baking sheet and brush evenly with 1/2 cup of sauce. Let stand at room temperature for 30 minutes - up to 1 hour to marinate.

Step 3.

Preheat grill to medium-high (400 degrees F). Place skewers on lightly oiled grates; grill, covered, turning occasionally until tender and lightly charred, 8-10 minutes. Transfer to a platter and serve with rice, cilantro and drizzled with reserved tahini sauce.

*You may need to add a little more olive oil or orange juice to loosen up the sauce to the desired consistency.