

Haulomi kebabs



Ingredients

- 1 pack Haulomi
- 1 courgette, thickly sliced
- 5 mushrooms, halved
- 1 yellow pepper, thickly sliced
- 8 cherry tomatoes, whole
- 1x10ml spoon oil
- 1 garlic clove, crushed
- 1x5ml spoon mixed herbs



Equipment

Chopping board, knife, measuring spoons, kebab sticks, small bowl, garlic press, fork, brush.



Method

1. Cut the haulomi cheese into large cubes.
2. Prepare the vegetables.
3. Thread the haulomi and vegetables onto kebab sticks.
4. Mix the oil with the herbs and garlic.
5. Brush the oil over the haulomi and vegetables.
6. Barbeque, grill or oven bake until brown, turning occasionally (10-15 minutes).

Serves 4-6