

Warm Halloumi with Tomato Vinaigrette

4 servings

Mildly salty Haloumi cheese pairs well with bold Mediterranean or Middle Eastern flavors. Enjoy it pan seared per this recipe, or skip the dusting of flour and grill this firm cheese outdoors with beef or lamb.

2 sun-dried tomatoes (not packed in oil)

1 1/2 Tablespoons red wine vinegar

1/4 tsp salt

1 small garlic clove, minced

pinch of sugar

1/4 cup chopped fresh mint (or basil or parsley)

1/4 cup olive oil

6 ounces halloumi cheese

1 lb zucchini, eggplant or a mixture of the two

1/4 cup all purpose flour

salt and pepper

1. Soak sun-dried tomatoes in 1 cup hot water for 15 minutes. Drain and finely chop sun-dried tomatoes; place in a medium bowl. Add vinegar, salt, garlic, sugar and 1 tablespoon mint. Whisk in olive oil to complete the vinaigrette. Set mixture aside.
2. Cut halloumi and zucchini into 1/3" - 1/2" thick slices. On a plate, combine flour, 1/2 teaspoon salt and 1/4 teaspoon pepper. Dust the halloumi and zucchini lightly with flour and shake off any excess flour.
3. Heat oil in a large skillet over medium high heat. Cook halloumi and zucchini in batches, for 2 minutes each side, until golden.
4. Plate the warm cheese and zucchini. Drizzle with the tomato vinaigrette and additional mint.

Recipe courtesy of Chef Christina Dimacali of Clean Your Plate, Philadelphia www.CYPlate.com