



GRILLED ZUCCHINI & HALLOUMI SKEWERS

Directions

Preheat a grill over medium-high heat. Combine the first 6 ingredients in a bowl; toss well to coat. Skewer the zucchini and halloumi onto each skewer so the vegetables are snug together, but loose enough for even cooking. Arrange skewers in a single layer on the grill and grill for 10-12 minutes total, turning every couple minutes to grill each side.

Once grill marks are on all sides and the squash is cooked, remove from the grill and transfer to a serving platter. Drizzle with the vinaigrette and sprinkle with torn fresh herbs. Adjust salt and pepper as needed and serve immediately.

Ingredients

2 tablespoons olive oil
1 teaspoon kosher salt
1/2 teaspoon freshly cracked black pepper
2 medium zucchini cut in half lengthwise and into medium chunks
1 cup Halloumi Cheese, cut into medium chunks
Fresh mint, basil or dill, roughly chopped

Lemon Mustard Vinaigrette

Zest of 1 lemon
1 lemon, juiced
2 tsp champagne or white wine vinegar
1/3 cup olive oil
1 tbsp Smak Dab Honey Horseradish Mustard
1 clove garlic, finely chopped
1 shallot finely chopped
1 tsp kosher salt

