

HALOUMI AND GRIDDLED VEGETABLE WRAPS



Serves: 4 people

Ingredients

- 4 wraps of your choice
- Olive oil, for cooking
- 1 block haloumi
- 1 bunch asparagus (if in season, otherwise use courgette)
- 1 red capsicum, cut into strips
- 1 eggplant, cut into 1-2cm rounds
- 1 lemon
- Salad greens to serve
- Natural yoghurt or hummus

Instructions

- Heat your barbecue hot plate and drizzle with a little oil. Add the vegetables, and sprinkle over a generous amount of sea salt.
- Cook until the capsicum and asparagus are a little charred, but still quite crisp. Set aside.
- Squeeze the lemon juice over the eggplant and continue to cook until well done.
- Cook the haloumi in strips, over a high heat. Move it around a little to create a seal. Cook on both sides until golden and crisp.
- Take a wrap and some salad greens, and fill with the vegetables and haloumi.



Utensils you'll need



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