

RECIPE | TOMATOES

TOMATO HALLOUMI SKEWERS



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INGREDIENTS

2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes

1 lb beef, cubed

18 oz halloumi cheese, cut into cubes

2 tbsp olive oil

2 tsp lemon juice

1½ tsp white wine vinegar

½ tsp minced garlic

½ tsp Dijon mustard

½ tsp fresh oregano, finely chopped

Salt and pepper to taste

DIRECTIONS

- 1 Whisk garlic, mustard, salt, pepper, juice and vinegar. Slowly whisk in olive oil until combined. Stir in oregano.
- 2 Preheat grill to medium-high. Place tomatoes on each skewer followed by a cube of cheese or beef. Continue alternating tomatoes and cheese or beef until each skewer is full.
- 3 Whisk vinaigrette and lightly brush onto skewers.
- 4 Oil grill. Grill skewers until cheese is lightly browned, beef is charred, and tomatoes are soft, about 3 minutes, turning halfway through.
- 5 Transfer to a platter and serve immediately.



21 min

15 min
PREP.

6 min
COOKING



4



easy