



RECIPE | TOMATOES

# TOMATO HALLOUMI SKEWERS



21 min

15 min  
PREP.

6 min  
COOKING



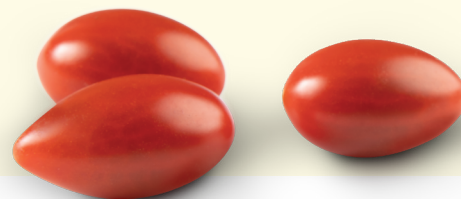
4



easy

## 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.

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