Grilled Halloumi with Watermelon and Mint

2 light meal portions · Active 15 min · Total 21 min

Skills: Easy

Ingredients

- 1 block halloumi, about 8 oz (225 g)
- 2 teaspoons olive oil (10 ml)
- 3 cups seedless watermelon cubes (450 g)
- 1 tablespoon lime juice (15 ml)
- 2 tablespoons torn mint leaves (5 g)
- 1/4 teaspoon black pepper
- 2 small pitas (100 g)

Set out

Outdoor grill or approved griddle, Tongs, Mixing bowl

Allergens

Milk, Wheat. Check labels and substitutions.

Make it

1. Keep cut watermelon refrigerated. Blot halloumi dry and slice about 1/2 inch (1 cm) thick. Brush with oil.

2. Heat grill or griddle to medium-high according to its instructions. Grill halloumi for 2–3 minutes per side until marked and golden.

3. Toss watermelon with lime, mint and pepper. Divide between plates.

4. Warm pitas briefly, place halloumi over the melon and serve immediately with bread.

Cut only what you can chill

A whole melon occupies less cold space than many loose cubes, but once cut it needs refrigeration. Choose a smaller fruit if the mobile refrigerator is limited.

A useful detail

Halloumi is salty enough that the salad usually needs no added salt.

Keep it well

Keep cut watermelon and uncooked cheese at 40°F/4°C or below. Refrigerate leftovers separately within 2 hours, or 1 hour above 90°F/32°C, and use within 1 day for the best texture. Do not leave cut melon unrefrigerated through the afternoon.