

# Marinated halloumi skewers



Spicy and fragrant harissa adds a distinctive Tunisian flavour to these vegetarian kebabs, which make an ideal vegetarian option for a summer barbecue.



Skill level:  
**Simple**



Preparation time:  
**15 minutes** plus 1 hour  
(or overnight) marinating time



Serves:  
**4**



Cooking time:  
**35 minutes**

## Ingredients

- 500g halloumi
- 2 garlic cloves
- 90g harissa paste
- 2½ tbsp olive oil
- 1 lemon
- 450g New/Baby potatoes
- 1 large red onion
- 250g courgettes
- 150g natural yoghurt
- 10g fresh coriander
- Sea salt & black pepper

## You will also need

- 12 metal skewers, or wooden skewers soaked in water for 20 minutes before using

## Method

- Chop the halloumi into roughly 2.5cm cubes. Crush the garlic then combine with the harissa, 2 tbsp of the olive oil and the juice of half the lemon in a bowl. Mix well then gently add the halloumi. Marinate for one hour, or overnight.
- Chop any larger potatoes in half then boil or steam for 10-15 minutes before draining. Allow to cool slightly while you prepare the remaining vegetables.
- Preheat the barbecue or put a griddle pan over a high heat. Slice the onion into wedges. Cut the courgettes into 1cm rounds, and cut any larger ones down the middle to make half-moons. Toss the courgette and potatoes in a bowl with the remaining ½ tbsp oil and season to taste.
- Thread the potatoes, red onion, courgette and halloumi, reserving any loose marinade, onto the skewers. Barbecue or griddle for 12-15 minutes, turning every few minutes, until everything is golden and lightly charred and the potatoes are cooked through.
- Mix the yoghurt with the leftover harissa marinade and serve alongside the skewers, with a scattering of roughly chopped coriander leaves, the remaining lemon half sliced into wedges, and a side salad, if liked.