

Halloumi



This isn't really a recipe but more like a serving suggestion for this wonderful cheese. Halloumi is a Greek goat and sheep's milk cheese that is mild in flavor but salty. It's also known as "frying cheese" because it lends itself really well to sautéing and browning. Placed over a plate of dressed salad greens or cooked grains, it makes the worlds' fastest dinner.

Drain the Halloumi and slice it into about 1/3 inch slabs. Pat it dry with a paper towel and pan fry it in a non-stick skillet until browned and crispy on both sides. Serve it over any salad, or over cooked green vegetables. Also great over our Quinoa, Farro and Black Beans (or other grains).