



 10 minutes

 4 serving

*4 Brioche Rolls
250g Halloumi, sliced.
1 tomato, sliced
1 iceberg lettuce, sliced
4 tbsp Mint Yoghurt*

Halloumi Brioche Rolls

1. Fire up the BBQ until the coals are hot. Brush olive oil on each side of your halloumi slices and cook until golden.
2. Cut the brioche rolls lengthways and toast them on the BBQ for 1 minute.
3. Take off the rolls off the BBQ and top on side with lettuce, tomato and then the halloumi, then finish with yoghurt drizzle and sandwich the roll together.

#BBQ
#Brioche
#Lunch