



Food For Thought Recipe and Allergen Card

Halloumi Fajita

25 Portions

Ingredient	Hannah Product Code	Quantity
Onion		2 Onion Diced
Fresh Garlic		5 Cloves or Equivalent Puree
Mixed Peppers		5 Red Peppers Diced
Cajun Spice Mix		1 Tbsp
Halloumi Cheese	Ulverston	1.5 Kg
Tortilla Wraps		25 Wraps
Salt & Pepper		To Taste
Natural Yogurt		
Fresh Mint or Fresh Coriander		

RECIPE METHOD

1. Heat the oil in a pan. Fry the Onion, Garlic, Red Peppers until soft.
2. Add Cajun Spice & Season well, place on a warm serving tray/dish.
3. Slice the Halloumi into 5mm thick strips and fry in a little oil on both sides until it caramelises
4. Place the Halloumi next to the Red Pepper mix.
5. Serve the warmed Tortilla Wraps with the Red Pepper mix on top and 2 Slices of Halloumi
6. You can finish it with a spoonful of Natural Yogurt on top with some chopped mint or coriander.

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...