



Halloumi Fajita

Ingredient	10 Portions	50 Portions	100 Portions
Onion	1	5	10
Fresh garlic	2 cloves	1 bulb	2 bulbs
Mixed peppers	1	5	10
Cajun spice mix	1 tsp	1 tbsp	2 tbsp
Halloumi cheese	300g	1.5kg	3kg
Tortilla wraps	10	50	100
Salt and pepper	To taste	To taste	To taste
Natural yogurt	As needed	As needed	As needed
Fresh mint or corriander	For garnish	For garnish	For garnish

Method

1. Heat the oil in a pan. Fry the onion, garlic and peppers until soft
2. Add the cajun spice and 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 caramelised
4. Place the halloumi next to the pepper mix
5. Serve the warmed tortilla wraps with the pepper mix on top and 2 slices of halloumi
6. You can finish this dish with a spoonful of natural yoghurt on top with some chopped mint or coriander

Allergens Wheat, Milk