

## Grilled Halloumi & Vegetables with Minty Yogurt Sauce



### Makes:

6 - 8 servings as a side dish

### Utensil:

Smokeless Broiler

small mixing bowl

large mixing bowl

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### Recipe:

### Contributed By:

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### Recipe Description:

Halloumi is a cheese, traditionally made from sheep's milk, from Cyprus that is perfect for the grill and available in most markets. Pair this delicious cheese with grilled vegetables, seasoned with the Saladmaster Cilantro Lime seasoning blend, and drizzle with a simple yogurt dressing.

**Saladmaster seasoning blends are *limited edition*.**

- 1 ½ pounds  
eggplant, trimmed and cut in ½-inch slices  
(680 g)
- ½ teaspoon  
sea salt  
(3 g)
- 1 pound  
asparagus, cut off fibrous ends  
(454 g)
- 6 firm plum tomatoes, cut in half lengthwise  
1 ½ pounds

zucchini or summer squash, trimmed and cut lengthwise in  $\frac{1}{2}$ -inch thick slices  
 (680 g)  
 2 tablespoons  
 olive oil  
 (30 ml)  
 1 tablespoon  
 Cilantro Lime seasoning blend  
 (9 g)  
 8 ounces  
 Halloumi, sliced into 8 pieces

### Minty Yogurt Sauce

1 cup Greek-style plain yogurt (200 g)  $\frac{1}{2}$  teaspoon sea salt (3 g) 1 tablespoon fresh lemon juice (15 ml) 2 tablespoons fresh mint leaves, chopped (5 g) 2 tablespoons fresh parsley leaves, chopped (5 g)

#### Directions:

1. Pour 1 quart water into bottom of broiler pan or until it reaches the marks stamped inside. Place grill rack onto broiler pan.
2. Plug in cord to electrical outlet and preheat for about 5 minutes.
3. Place eggplant slices in a colander, with bowl underneath, and sprinkle with  $\frac{1}{2}$  teaspoon of salt. Let eggplant rest and drain while preparing the remaining vegetables.
4. Place all of the prepared vegetables in a large bowl. Drizzle olive oil and sprinkle seasoning blend over vegetables. Toss to lightly coat each piece.
5. Grill asparagus for 12 - 17 minutes until browned and tender crisp. Remove and set aside on platter.
6. Grill eggplant and zucchini for 15 - 18 minutes until browned on both sides. Remove and set aside on platter.
7. Grill tomatoes for 8 - 10 minutes until softened slightly and lightly browned. Remove and set aside on platter.
8. Grill Halloumi for 3 - 4 minutes until browned on each side. Use a metal spatula to remove Halloumi from grill rack.
9. Place all of the ingredients for the yogurt sauce in a small bowl and mix to combine. Taste and adjust seasonings as necessary.
10. To serve, arrange a few pieces of each grilled vegetable on plate. Top with grilled Halloumi and a drizzle of minty yogurt sauce.

### Tips:

- Grill vegetables in batches on grill rack. They will not all fit at one time.
- Substitute any of the vegetables for your favorites: bell peppers, fennel, onions, leeks or other seasonal varieties.
- Halloumi is best eaten right after it is grilled while it is warm. Grill vegetables in advance and grill Halloumi right before serving.
- Add more of the seasoning blend to vegetables, if desired.

#### Nutritional Information per

##### Serving

Based on 8 servings

**Calories:** 191

**Total Fat:** 12g

**Saturated Fat:** 6g

**Cholesterol:** 21mg  
**Sodium:** 625mg  
**Total** 13g  
**Carbs:**  
**Dietary Fiber:** 5g  
**Sugar:** 8g  
**Protein:** 12g

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