



Grilled Halloumi with Green Asparagus and Antiboise

Prep 15 m | Cook 15 m | Ready in 35 m

Ingredients

- Halloumi in slices
- Green Asparagus
- Tomato cubes
- Fine chopped shallots
- Fine chopped green pepper
- Fresh chopped parsley
- Olive oil
- Pepper and salt



Directions

1. Preheat an outdoor grill for medium-high heat
2. Grill all the slices of the cheese with some olive oil until golden brown and with nice grill marks.
3. Grill the asparagus until cooked.
4. Mix all the other ingredients together and season to taste.
5. Put the cheese on top of the asparagus and cover with some of the antipasto.
6. Serve with a quarter of fresh lemon.

