



Ingredients

- 2 zucchini, peeled into ribbons
- 2 x 180g pkts haloumi, cut into 2cm cubes
- 250g cherry tomatoes
- 1 red onion, cut into thin wedges
- 1 tbsp Coles brand olive oil
- 1 tbsp chopped oregano
- 1 tsp paprika
- Lemon wedges, to serve



Directions

Step 1

- Preheat barbecue grill on medium.
- Place zucchini (2 zucchini, peeled into ribbons) in a heatproof bowl.
- Cover with boiling water.
- Set aside for 2 mins.
- Drain.

Step 2

- Place the zucchini, haloumi (2 x 180g pkts haloumi, cut into 2cm cubes), tomatoes (250g cherry tomatoes) and onion (1 red onion, cut into thin wedges) in a large bowl.



- Drizzle with oil (1 tbsp Coles brand olive oil) and sprinkle with oregano (1 tbsp chopped oregano) and paprika (1 tsp paprika).
- Gently toss to combine.

Step 3

- Thread vegetables and haloumi onto soaked bamboo skewers (see tip).
- Cook for 2 mins each side or until lightly charred.
- Serve on a platter with lemon wedges (Lemon wedges, to serve).

