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Pesto Halloumi Kebabs

Prep Time: 20 min. Cook Time: 6 min.

Makes 4 Servings

Serving Size: 2 skewers

Ingredients

- 1 pkg. (about 10 oz.) halloumi cheese, cut into 2-inch cubes
- 1 pint cherry tomatoes
- 1 large yellow or orange bell pepper, cut into 1-inch pieces
- 1 red onion, peeled and cut into 3/4-inch chunks
- 2 tbsp prepared pesto
- 1 tbsp olive oil
- 1 tbsp red wine vinegar
- 2 tsp lemon zest
- 8 metal or wooden skewers

Directions

1. Build a medium-hot fire in a charcoal grill, or heat a gas grill to medium-high. Grease grill grates.
2. Whisk together pesto, olive oil, red wine vinegar, and lemon zest.
3. In alternating order, thread halloumi, tomatoes, bell pepper, and onion onto the skewers.
4. Grill kebabs for 3 minutes, or until grill marks appear on cheese. Brush on half of the pesto sauce.
5. Flip kebabs and grill for 3 minutes more, or until vegetables are tender and cheese has a nice crust. Brush on remaining pesto sauce.