

# Grilled Halloumi with Sweetpops Tomatoes

## Grilled Halloumi with Sweetpops Tomatoes

This quick and savory dish combines golden, grilled halloumi cheese with sweet, blistered Sweetpops tomatoes, all topped with fresh parsley. It's a delightful appetizer or light meal paired perfectly with fresh bread or warm pita.

### Timing

Prep time	Total time	Skill level
	15	Easy

### What You'll Need



image not found or type unknown

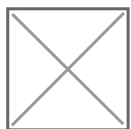
1 package (300 g) Halloumi cheese, sliced ¼ inch thick



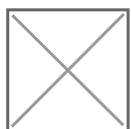
1 pint Red Sun Farms Sweetpops tomatoes, halved



2 tbsp Chopped curly parsley



2 tbsp Olive oil



Pepper (to taste)

### Directions

- **Heat Pan:** Place a frying pan on medium heat. Add olive oil to the pan.
- **Grill Halloumi:** Gently place the halloumi slices into the heated pan. Flip them when golden brown.
- **Add Tomatoes:** Once flipped, add the halved Sweetpops tomatoes to the pan with the cheese.

- Season: Sprinkle black pepper over the cheese and tomatoes. Continue cooking until both sides of the cheese are golden.
- Plate: Arrange the grilled halloumi on a serving plate, fanning the slices. Top with the blistered Sweetpops tomatoes.
- Garnish: Sprinkle chopped parsley over the dish and add more pepper if desired.
- Serve: Enjoy this delightful grilled halloumi with sweet pop tomatoes alongside fresh bread or warm pita for a tasty treat.