

Baked Haloumi Cheese, With Sundried Tomato, Oregano & Chives

Ingredients

- 350g La Casa Del Formaggio Haloumi Cheese
- 100g Sundried Tomatoes
- Small bunch of Oregano
- Small bunch of Chives
- 2 Lemons
- 80ml (1/3 cup) extra virgin olive oil



Directions

1. Slice the haloumi 1/4 of an inch thick in small square pieces.
2. Place a sundried tomato between two pieces of haloumi.
3. Season with Olive Oil, Lemon Juice and Oregano leaves.
4. Roast in a shallow pan for approximately 10-15 minutes at 200°C
5. To serve, squeeze extra lemon juice over the haloumi to taste. Eat immediately while still warm.