

# Grilled Halloumi and green asparagus skewers



15 min.



281 kcal



SteviaSweet Liquid

## Preparation

Soak the Halloumi in cold water. (This reduces the salt content in the cheese.)

Remove the woody ends of the asparagus, then cut the remaining asparagus in half. In a pan, bring salted water to boil and cook the asparagus for a few minutes. Drain the hot water and then briefly rinse the asparagus under cold water.

Allow the Halloumi to drain and cut it into eight evenly-sized pieces.

Put two pieces of Halloumi and six asparagus pieces on each skewer. Combine all ingredients for the dip.

Grill the Halloumi and asparagus skewers for about 2 to 3 minutes on both sides or until the cheese is hot. Plate the skewers and top with the orange dip. Then garnish with salad or cress.

## Ingredients for 4 servings

500 g	fresh green asparagus
250 g	Halloumi cheese

### Dip

2 tbsp	orange juice
1 tsp	orange zest
1 tbsp	white wine vinegar
2 tbsp	olive oil
1/4 tsp	salt
freshly ground	black pepper
10 drops	SteviaSweet Liquid

### Serve with

	soaked wooden skewers
	small salads or cress

## Nutritional information per portion

281	kcal
1179	kJ
17	g Protein
6	g Carbohydrates
21	g Fat