



Grilled Halloumi with Blackberries

20
minutes
or less

GF
option

V
option

INGREDIENTS

- 2 tbsp seedless red raspberry jam
- 2 tsp Gustare Vita balsamic glaze
- ½ cup fresh blackberries
- 1 (8.82-oz.) pkg. halloumi cheese, at room temperature
- ⅔ cup English cucumber, finely chopped
- Fresh basil, thinly sliced, for garnish

PREPARATION

- 1 Stir together jam and balsamic glaze in small bowl until smooth. Add blackberries; toss to coat. Set blackberry mixture aside. Cut cheese crosswise into 6 (½-inch each) slices.
- 2 Heat large grill pan over medium heat. Add cheese slices; cook 2 to 3 minutes or until bottoms begin to brown. Turn cheese slices over and cook 1 to 2 minutes more or until golden brown.
- 3 To serve, place cheese slices on small serving plate. Top with chopped cucumber, then blackberry mixture. Garnish with basil if desired. Serve warm.

NUTRITION FACTS

Calories: 160
Total Fat: 10g
Saturated Fat: 6g
Trans Fat: 0g
Cholesterol: 30mg

Sodium: 1000mg
Carbohydrates: 7g
Fiber: 0g
Sugar: 6g
Protein: 9g