

## Grilled Halloumi and Tomato Kebobs with Chile, Lime and Mint

*This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com), or in her cookbook, *One Pan Whole Family*.*

### Ingredients:

- Sixteen 6-inch round wooden skewers
- Two 8-oz packages halloumi
- 1 1/2 pints grape tomatoes
- 3 tablespoons olive oil
- Salt and freshly ground black pepper
- Oil or vegetable spray for the grill
- Chili oil
- Zest from 2 limes
- 1 bunch mint, leaves torn



### Instructions:

1. Soak the skewers in water for at least 30 minutes
2. If using a charcoal fire, light the coals so that they will be ready.
3. Preheat a grill to medium-high heat.
4. Cut the cheese into 1-inch squares and toss them in a large bowl with the tomatoes, olive oil and a few sprinkles of salt and pepper.
5. Thread the cheese and tomatoes onto the soaked skewers starting and ending with the cheese.
6. Brush or spray grill grates with oil.
7. Grill the kebabs, covered, turning them occasionally until the cheese begins to soften about 5 minutes. Transfer the kebabs to a serving dish, drizzle with Chile oil and garnish with zest and mint.