

Hot Honey Halloumi Bowls

Crispy cheese. Sweet heat. Ready in 20 minutes.



20 MIN



SERVES 2



EASY

INGREDIENTS

- 8 oz block halloumi, sliced 1/2" thick
- 2 tbsp olive oil, divided
- 3 tbsp honey
- 1/2 tsp red pepper flakes
- 1 1/2 cups cooked rice or grain
- 1 cup cherry tomatoes, halved
- 1 cup baby spinach or arugula
- 1/2 cucumber, diced
- 1 lemon, juiced
- Salt and pepper, to taste
- Fresh mint or parsley, to garnish

CHEF'S TIP

Pat the halloumi bone-dry before it hits the pan, sear it hot and fast, and serve immediately. Halloumi turns rubbery as it cools, so this isn't a make-ahead component.

INSTRUCTIONS

- 1 Warm honey and red pepper flakes in a small saucepan over low heat, 2-3 minutes, until fragrant.
- 2 Pat halloumi slices completely dry with a paper towel — this is the step that prevents steaming instead of searing.
- 3 Heat 1 tbsp olive oil in a skillet over medium-high. Sear halloumi 2 minutes per side until deep golden brown.
- 4 Remove from heat and drizzle hot honey over the halloumi immediately, while it's still sizzling.
- 5 Divide grain between two bowls. Top with tomatoes, cucumber, greens, and the honey-glazed halloumi.
- 6 Finish with lemon juice, salt, pepper, and fresh herbs. Serve right away, while the halloumi is hot.