



Sweet Chilli Halloumi Kebabs



4 kebabs



40 minutes

INGREDIENTS

1 block halloumi

3 small courgettes

1 small aubergine

glaze:

4 tsp apricot jam (could also use plum)

1 tsp sriracha

4 tsp ketchup

dipping sauce:

remaining glaze mixture

2 tbsp mayonnaise

NOTES

Build up your campfire with plenty of wood to create strong flames, then let it burn down until you're left with a hot, steady fire with glowing embers and minimal flames—perfect for cooking.

DIRECTIONS

1. Soak your kebab sticks in water to stop them burning on the grill.
2. Cut the halloumi into 1-inch cubes. Slice the courgettes into thick rounds and the aubergine into chunky pieces.
3. In a bowl, mix the glaze ingredients: apricot jam, sriracha, and ketchup. Stir until smooth, then set a little aside for the dipping sauce later.
4. Thread the halloumi, courgette, and aubergine onto the soaked sticks, alternating for a colourful kebab.
5. Brush the kebabs generously with the glaze, making sure every piece gets coated in that sweet and spicy goodness.
6. Grill the kebabs on the campfire, turning occasionally, until the halloumi is golden and the veggies are slightly charred.
7. Mix the reserved glaze with a dollop of mayonnaise to create your dipping sauce. Serve the kebabs with the sauce and enjoy a smoky, flavour-packed meal!

