



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **GRILLED ZUCCHINI, HALOUMI AND PROSCIUTTO SKEWERS**

Preheat grill to high

Makes 6 Skewers

Juice and zest of 1 lemon

¼ cup fresh mint, chopped

2 garlic cloves, minced

¼ cup extra-virgin olive oil

Sea salt and freshly ground pepper

2 medium zucchini, very thinly sliced lengthwise on a mandoline

125 grams Haloumi cheese, cut into large cubes

6 slices thinly sliced prosciutto

Extra virgin olive oil, for brushing

### **THE STEPS:**

- In a small bowl, combine the lemon zest and juice with the mint, garlic and olive oil.
- Season to taste with salt and pepper.
- Alternately, thread the zucchini ribbons with the haloumi cubes and prosciutto onto 6 6-inch bamboo skewers.
- Lightly brush the vegetables and prosciutto with extra virgin olive oil and season generously with salt and pepper.
- Grill the skewers over high heat until the zucchini ribbons are lightly charred -about 1 minute per side.
- Serve with the mint dressing on the side.

**THE LOVE:** Soak your wooden skewers for at least an hour before using. This will help keep them from catching fire as you grill.