KIKKOMAN

Teriyaki Halloumi and Vegetable Skewers Recipe

Total time **55 mins** **15 mins** preparation time **30 mins** marinating time **10 mins** cooking time

INGREDIENTS

4 portion(s)

400 g	halloumi cheese, cubed
1	red onions, peeled and cut into wedges
1	red, yellow and green pepper, deseeded and cut into chunks
1	courgette, cut into chunks
125 ml	Kikkoman Teriyaki Marinade

PREPARATION

Step 1

Mix together all the ingredients in a bowl, tossing well to ensure each piece is coated.

Step 2

Leave to marinate in the fridge for about 30 mins.

Step 3

Thread the halloumi and vegetables alternately on skewers, then cook on the barbecue or under a grill, turning ocassionally for about 6-8 mins. Brush over more teriyaki marinade as they cook for a glossy glaze.

Step 4

Serve with crusty bread and salad if liked.