

# Hot honey halloumi avocado toast.

**PREP TIME:** LESS THAN 30 MINS

**COOK TIME:** 10 MINS

**SERVINGS:** 2-3 SERVINGS

## Ingredients:

- 4 tbsp honey
- 1½ tsp chilli flakes
- 1 lime, zest and juice
- 225g/8oz halloumi, cubed
- 1 avocado
- 1 garlic clove, crushed
- salt and freshly ground black pepper, to taste
- 2-3 slices sourdough bread, toasted
- chopped fresh coriander, to serve

## Instructions:

1. Put the honey and dried chilli flakes in a pan and bring to a simmer. Once hot, remove from the heat and allow to cool slightly.
2. Put half of the lime juice and zest in a bowl.
3. Heat a non-stick frying pan over a medium heat. (If you don't have a non-stick pan, you may want to use a little oil for frying.) Dip the halloumi into the lime mixture and then carefully place onto the hot pan. Cook for a couple of minutes on each side until golden-brown and crisp, turning regularly.
4. Remove the avocado from its skin and mash in a bowl with a fork to a rough paste, stirring in the remaining lime juice and garlic. Add salt and pepper, to taste.
5. Divide the avocado mixture between the sourdough toast slices, spreading to cover. Top with halloumi and a drizzle of the hot honey from the pan. Sprinkle with chopped coriander and serve.

