

Halloumi Curry

25–30 Min

Ingredients 4 Portions

= Kotányi Produkte

200 g	Halloumi cheese
1 tbsp	Olive oil
1	Onion, finely chopped
1 tsp	Garlic Granules
1 tbsp	Curry Powder
400 g	Passata (strained tomatoes)
100 ml	Coconut milk
100 ml	Water
	Salt, to taste
	Rice, for serving

Preparation

1. Cut the halloumi into cubes. Heat a little oil in a pan and fry the halloumi for 2–3 minutes on each side, until golden. Remove from the pan and set aside.
2. In the same pan, add the remaining olive oil and the onion. Cook for about 5 minutes, until softened. Add the garlic and curry powder and cook briefly (about 1 minute) until fragrant, being careful not to burn the spices.
3. Pour in the passata and water. Bring to a boil, then reduce the heat and simmer for 10 minutes, stirring occasionally.
4. Stir in the coconut milk and season with salt if needed. Add the halloumi back to the sauce and simmer gently for another 5 minutes. Remove from the heat and serve with cooked rice or naan.