



# Halloumi Curry

🕒 25–30 Min   

## 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.

## 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

