Halloumi curry

⏱ 25—30 Min   👨‍🍳 👨‍🍳 👨‍🍳

Sestavine 4 Porcije

◆ = Kotányi Produkte

200 g	Sira halloumi
1 jedilna žlica	Olivnega olja
1	Čebula, drobno sesekljana
1 čajna žlička	◆ Česen zrnasti
1 jedilna žlica	◆ Curry prah
400 g	Pasirane paradižnikove mezge
100 ml	Kokosovega mleka
100 ml	Vode
	Sol po okusu
	Kuhan riž ali naan kruh za zraven

Priprava

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.