



# Halloumi Tacos

## with Aphrodite Halloumi

Serves: 4

Prep Time: 5 mins

Cook Time: 4 mins

### Ingredients:

1 Aphrodite Halloumi  
OR Aphrodite Goat Milk Halloumi  
1 mango, diced  
½ red onion, finely diced  
3 tbsp fresh cilantro/coriander leaves, chopped  
1 mild red chilli, deseeded and finely chopped  
1 tbsp extra virgin olive oil  
Sea salt and freshly ground black pepper  
4 mini corn tortillas  
Iceberg lettuce, shredded  
Cherry tomatoes, halved

### Method:

- (1) Combine the salsa ingredients - mango, red onion, coriander/cilantro, red chilli, olive oil - and season. Set aside.
- (2) Slice Aphrodite Halloumi. Heat a non-stick pan to medium heat, add halloumi and cook for approximately 1 - 2 minutes on either side or until golden brown.
- (3) Spoon some of the mango salsa onto the warmed or lightly grilled tortilla/ taco. Layer with lettuce and tomato as desired and top with hot halloumi.

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