

# HALLOUMI, NAAN AND SPINACH CANAPÈS

 MAKES 20 



## INGREDIENTS:

1 TBSP BUTTER

1 CRUSHED GARLIC CLOVES

1 TSP GARAM MASALA PASTE

1 X 80G WASHED BABY SPINACH

250G HALLOUMI CHEESE

2 NAAN BREAD

SALT AND PEPPER

COCKTAIL STICKS

WARM THE BUTTER IN A LARGE FRYING PAN WITH THE CRUSHED GARLIC CLOVES AND GARAM MASALA PASTE. ROUGHLY CHOP THE WASHED BABY SPINACH AND ADD INTO THE SAME PAN. COOK UNTIL THE SPINACH HAS WILTED, THEN SEASON WITH SALT AND PEPPER.

CUT THE HALLOUMI INTO CUBES AND FRY THEM ON THE GRIDDLE PAN UNTIL BROWNED.

CUT THE NAAN BREAD INTO LARGE CUBES AND LAY THEM OUT ON A BAKING TRAY, SPLATTER WITH WATER, AND PUT IN OVEN FOR 5-10 MINUTES.

EVENLY DISTRIBUTE THE SPINACH MIXTURE ONTO THE NAAN BREAD, ADD ON THE HALLOUMI ON TOP AND SECURE IT WITH A COCKTAIL STICK.

ENJOY!

