

STEAK & HALOUMI KEBABS WITH PINEAPPLE SALAD

Packed full of spices & flavour, these kebabs make any BBQ that much better!

EASY | 10 MINS | 10 MINS | 8 SERVES

Ingredients

- 500g rump steak, trimmed
- 200g packet haloumi
- olive oil
- Salt & pepper

FOR SALAD

- 1 medium pineapple peeled, cored & diced
- 3 Lebanese cucumbers, roughly chopped
- 1 red capsicum, diced
- 2 tsp lime juice
- 1/2 cup coriander leaves
- 3 cups rocket leaves

Instructions

1. For the salad, combine pineapple, cucumber, red capsicum, lime juice and a splash of olive oil in a large bowl. Stir well. Add coriander and rocket leaves and toss.
2. Cut rump and haloumi into similar sized cubes. Thread onto 8 skewers, brush with oil and season with a good crack of pepper.
3. Preheat barbecue or a heavy-based pan to high. Cook skewers for 2 mins, turn once and cook a further 2 mins. Transfer to a serving plate and serve with pineapple salad.

TIPS:

- Switch rump for a flat iron steak.
- Switch fajita seasoning for taco seasoning.
- Leftover fajita mixture and toppings make a great salad for lunch the next day.