



HALLOUMI & VEG SOSATIES

HEAT LEVEL 

Grill up perfection with our Halloumi & Veg Sosaties - a delightful skewer featuring halloumi and a medley of veggies, creating a satisfying and flavorful twist on traditional sosaties.

40 Mins

6 Servings

INGREDIENTS

4 vegetarian boerewors-style sausages, cut into chunks
350g block of halloumi cheese, cut into large chunks
1 large red pepper, deseeded and cut into large chunks
1 large white or red onion, peeled and cut into large chunks
2 Tbsp (30ml) olive oil
[Spur Smokey BBQ Spice](#)
[Spur Original BBQ Sauce](#)
Chopped parsley, to serve

METHOD

- 1 Place 12 wooden sosatie sticks in water - this will prevent them from burning when on the braai.
- 2 Take 1 sosatie stick and: add a piece of halloumi, followed by a piece of vegetarian boerewors, followed by red pepper, halloumi, vegetarian boerewors, a chunk of onion and end off with a chunk of red pepper.
- 3 Drizzle the sosaties with olive oil and season well with Spur Smokey BBQ Spice.
- 4 Place the sosaties onto the grid over medium coals, turning regularly to prevent burning.
- 5 During the last two minutes, baste the sosaties well with Spur Original BBQ Sauce.
- 6 Remove from the braai once cooked and the halloumi is crispy, and scatter with chopped parsley just before serving.

VARIATIONS

None

