

Halloumi with Tomato & Garlic Ciabatta

Printed from practicalmagic.blog

Split Brush with Broil or grill the cut side in the oven or on the barbecue until well toasted	Ciabatta loaf Olive oil
Peel a and cut off the end of it so that you have a flat side to work with. Rub the flat side of the garlic onto the toasted ciabatta.	Garlic clove
Wash and cut a in half. Rub the cut side of the tomato onto the ciabatta, squeezing so that the juice of the tomato soaks into the bread.	Tomato
In a dry non-stick pan set over medium high heat, fry until blistered and golden. Flip and fry the other side. Top the ciabatta with the halloumi and drizzle with olive oil. Consume immediately.	1/4-inch thick slices of halloumi cheese