



The Ultimate Halloumi Sandwich

Ingredients

- 1 tomato, quartered
- 20ml olive oil
- 2 tsp dried oregano
- Pinch of sugar
- 20g Branston Pickle
- 2 slices of bread
- 2 button mushrooms, sliced
- 4 small slices halloumi
- 50g rocket
- 1/2 avocado, stoned, peeled and sliced
- Ground black pepper

Method

Preheat the oven to 170C/gas 3 and place the tomato pieces, spaced out, onto a flat baking tray. In a small pot, mix together half of both the oil and oregano, the sugar and 1 tsp of Branston Pickle, then coat the tomato with the mixture. Bake on the top shelf for 10 mins, and then turn the oven off, leaving the tomatoes inside.

Meanwhile, preheat the griddle pan or grill to hot. In a small dish, combine both the remaining oregano oil, and then brush both sides of bread with it. Griddle or grill the bread slices for 1 min, turning over halfway through, then set aside. Keep the griddle or grill on, turning down to a medium heat, then griddle or grill the mushrooms and halloumi slices, turning over after 1 min, then cooking for a further 1 min.

Place a piece of bread on a chopping board and layer with the rocket, avocado, halloumi, tomatoes, mushrooms and the remaining Branston Pickle, then sprinkle with pepper. Top with the other slice of bread and serve or pack up for a packed lunch or picnic.