



Globally Inspired Flavor Solutions®

*The harissa paste imparts a smoky and spicy heat to this sandwich and it's the perfect complement to the subtly sweet, caramelized halloumi cheese.*

## Moroccan Harissa and Halloumi Grilled Cheese

**Yield:** 2 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1/2 recipe)
Olive oil	2 tbsp	Calories 710 Fat 55g Saturated Fat 25g Cholesterol 95mg Sodium 1460mg Carbohydrate 30g Fiber 3g Sugars 0g Protein 24g
Slices halloumi cheese (1/4-inch thick slices)	4	
Mayonnaise	2 tbsp	
SupHerb Farms Fusions® Moroccan Harissa Paste	1 tbsp	
Dijon mustard	2 tsp	
Slices sourdough bread	4	
Shredded mozzarella cheese	1 cup	
		DIETARY STATEMENTS
Butter	2 tbsp	Nut Free Vegetarian

### PREPARATION

1. Heat oil in nonstick skillet set over medium-high heat; cook halloumi, turning once, for 3 to 5 minutes or until golden brown. Transfer to paper towel-lined plate.
2. Stir together mayonnaise, SupHerb Farms Fusions® Moroccan Harissa Paste and Dijon. Spread over one side of each slice of bread. Top two slices of bread with half of the mozzarella, browned halloumi and remaining mozzarella. Cap with remaining bread. Carefully butter outside of each sandwich.

### TO SERVE

Set skillet over medium heat. Toast sandwiches for 3 to 5 minutes per side or until bread is golden brown and cheese is melted.