

# BBQ mushroom, haloumi & tomato burgers



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Preparation 20 mins | Cooking 15 mins | Serves 4

4 large Portobella flat mushrooms, trimmed  
1 yellow capsicum, trimmed, deseeded and cut into 8 pieces lengthways  
Olive oil cooking spray  
250g haloumi cheese, sliced  
2 ripe oxheart, heirloom or vine-ripened tomatoes, sliced  
50g baby spinach leaves  
lemon wedges and dukkah\*, to serve

#### Yoghurt & tahini dressing:

1/3 cup Greek-style natural yoghurt  
1 tbs tahini\*\*  
1 tbs lemon juice

*\*Dukkah is a dry mixture of sesame seeds, hazelnuts, coriander and cumin flavoured with herbs. It's available at some greengrocers and supermarkets.*

*\*\*Tahini is a creamy sesame seed paste available from supermarkets.*

**STEP 1** To make dressing, place all ingredients in a bowl. Season with salt and pepper. Whisk to combine. Set aside.

**STEP 2** Preheat a greased barbecue plate on medium-high heat. Liberally spray mushrooms and capsicum with oil. Barbecue mushrooms and, capsicum, in batches, for 3-4 minutes on each side until tender. Transfer to a baking tray. Keep warm. Spray haloumi with oil, barbecue for 1-2 minutes on each side. Transfer to a plate.

**STEP 3** To serve, top each mushroom with haloumi, capsicum and tomatoes. Serve with spinach leaves, yoghurt & tahini dressing and dukkah, if using.