

# Grilled haloumi and Portobello, chimichurri, with lemon and oregano |

Recipe for 4 servings

## Description

A nice grilled Portobello and Haloumi, served with a fresh chimichuri sauce.

## Ingredients

### Portobello

- 4 Unit(s) Portobello mushroom
- 125 Gr Haloumi

### Chimichurri

- 4 Sprig(s) Fresh cilantro
- 2 Sprig(s) Fresh oregano
- 10 Sprig(s) Flat parsley
- 2 Clove(s) Garlic
- 50 Gr Red onion
- 15 Ml Red wine vinegar
- 75 Ml Olive oil
- 1 Pinch(es) Chili flakes
- 15 Gr Preserve lemon

### Finition

- 1 Box(es) Cherry tomatoes

## Preparation

- Preparation time **45 mins**
- Preheat your **BBQ** at **500 F°**

### Preparation

Peel and chop the red onions.

Equalize the herbs, and crush the garlic clove

Cut the cherry tomatoes in half, reserve them for the finishing touch when assembling your plate.

### Chimichuri sauce

Combine all of the ingredients in you food processor or blender and turn until almost smooth, you want to keep a small amount of texture present. Season with salt and pepper to taste. Set aside.

### Portobello

Start your BBQ no more than 10-15 minutes in advance.

Season the mushroom with salt and pepper.

Sear the mushroom for 2 to 3 minutes on each side to get a nice color and depending on the desired cooking, continue cooking with indirect heat (small rack on top) on the BBQ or in the oven at 370F.

## Plating

Cut the Portobello and Haloumi cheese into large chunks, mix them together carefully and make sure they are well seasoned.

Place the mixture in the dishes of your choice, cover generously with the Chimichuri sauce and place the cherry tomatoes here and there.

**Bon appétit!**