Grilled Halloumi Cheese

Ingredients

* Halloumi cheese
* Extra-virgin olive oil, for brushing
* 1 teaspoon paprika
* 1 teaspoon dried thyme
* Rocket Leaves
* lemon juice
* lemon wedges
* Balsimo chilli beads
* Balsimo soy Beads
* salt and pepper

Directions

* Heat the grill to medium heat.
* Cut each Halloumi into 4 pieces measuring approximately 1-inch-by-3-inches.put them onto a platter.
* Drizzle with olive oil and sprinkle with the paprika and thyme, turning them over to coat the cheese on all sides.
* Grill the cheese about 2 to 3 minutes per side, until they have nice grill marks and are warmed through.
* Place the rocket leaves on your plate and put halloumi ontop, drizzle with lemon juice add some salt and pepper and sprinkle with chilli and soy beads
* garnish with lemon wedges
* Serve immediately.

Halloumi can also be prepared the same way and cooked in a nonstick skillet over medium heat for 2 to 3 minutes per side.