

Halloumi Wraps with Hot Honey

Prep: 10 minutes • Cook: 5 minutes

Crispy, salty halloumi is glazed with sweet-spicy hot honey and tucked into soft wraps with fresh veggies and a creamy avocado-cilantro Greek yogurt sauce. Bright lime and chili heat make this a fast, flavor-packed 15-minute meal.

Ingredients

- 3/4 cup plain Greek yogurt
- 1/4 avocado
- 1/2 cup fresh cilantro
- 1 small clove garlic
- 1/2 to 1 jalapeno pepper (cored and chopped)
- 1/2 teaspoon fine sea salt
- 1 tablespoon extra virgin olive oil
- 8.8 oz Halloumi cheese (sliced 1/4-inch thick)
- 2 tablespoons honey
- 1 teaspoon Mexican-style hot sauce
- 1 tablespoon fresh lime juice
- 4 flour wraps (10 to 12-inch)
- as desired vegetable toppings (sliced avocado, cucumber, tomatoes, lettuce, etc.)

Instructions

1. Make the Cilantro Yogurt Sauce: To a food processor or blender, add Greek yogurt, 1/4 avocado, cilantro, garlic, jalapeno, and salt. Blend until smooth; taste and adjust seasoning. Set aside.
2. Sear the Halloumi: Warm olive oil in a large nonstick skillet over medium heat. Add sliced halloumi in a single layer and cook until golden-brown, about 2 minutes per side.
3. Finish the Halloumi: In a small bowl, stir together honey and hot sauce. Reduce skillet heat to low, drizzle the hot honey over halloumi, toss to coat, and cook 1 to 2 minutes until bubbling. Stir in lime juice, toss to coat, then remove from heat.
4. Assemble the Wraps: Spread cilantro yogurt sauce on each wrap. Slice the remaining avocado and add it with desired vegetable toppings. Top with hot honey halloumi, drizzle with more sauce, then roll each wrap tightly and serve.

Tags: Vegetarian, Wraps, Quick and Easy, Halloumi, Hot Honey, Gluten Free Option

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