

BABISH

🔍 halloumi



HALLOUMI SANDWICH



Next time you're planning a beach picnic, don't forget to plan a meal that is both travel friendly and sand aware. Oh wait, you don't have to, because I've done it for you! Just make this halloumi romesco sandwich and you'll be set for a day of fun in the sun!

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− + 2 servings

US **original** metric

BABISH

**Quick Romesco Sauce**

-  1 cup jarred roasted red peppers, drained
-  ½ cup unsalted almonds, roasted
-  ½ cup sundried tomatoes, drained
-  2 cloves garlic, peeled + roughly chopped
-  1 tbsp sherry vinegar
-  ½ tsp smoked paprika
-  ¼ tsp cayenne pepper
-  ¼ - ½ cup extra virgin olive oil
-  To taste kosher salt

Halloumi Sandwich Ingredients:

-  8 oz halloumi, cut into 1/2 inch sliced
-  2 Ciabatta rolls or 1 small focaccia loaf, halved
-  As needed cooking olive oil
-  2 medium summer zucchini, sliced into planks
-  To taste kosher salt
-  ½ small red onion, quartered + thinly sliced
-  ¼ cup fresh parsley
-  ¼ cup fresh basil
-  1 tbsp lemon juice + zest
-  2 ½ tbsp extra virgin olive oil
-  To taste freshly ground black pepper

Romesco Sauce Method

1. Combine everything save for the olive oil and salt in a food processor. Begin blending while pouring in the olive oil. Continue blending until mostly smooth but still a little chunky.
2. Season to taste with salt and set aside.

Halloumi Sandwich Method:

1. Soak the halloumi in cold water for 1 hour before cooking, then pat dry before cooking.
2. Make romesco sauce and set aside (see recipe above).
3. Brush the halved bread of choice with cooking olive oil. Preheat a medium skillet over medium high heat. Once preheated, toasted the bread for about 2 minutes or until golden brown.
4. Generously season the zucchini slices with kosher salt. Let them rest on a metal rack for 10 minutes, then pat dry. Sear the zucchini in 1-2 tablespoons of olive oil for 2-4 minutes per side, until tender. Set aside.
5. In the same skillet, add 1 more tablespoon of olive oil, then sear the halloumi slices for 1-2 minutes per side, or until golden brown but not charred. Remove and set aside.
6. In a small bowl, combine the red onion, parsley, basil, and lemon zest. Drizzle with lemon juice, extra virgin olive oil, and season with salt and pepper to taste. Toss to combine.
7. To assemble the sandwich, spread the romesco sauce on the bottom piece of toasted bread. Layer with zucchini, halloumi, and the herb mixture, then top with the other piece of bread. Slice in half and enjoy!

REMAKES QUESTIONS SUGGESTIONS

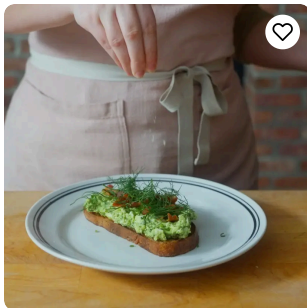
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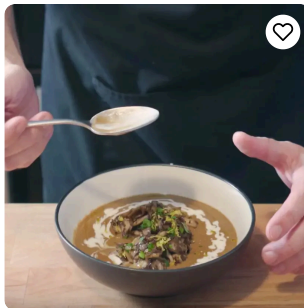
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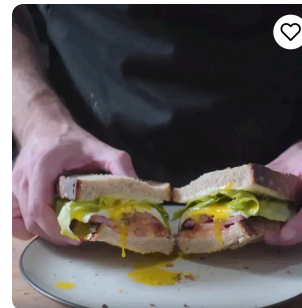
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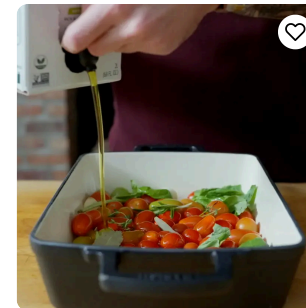
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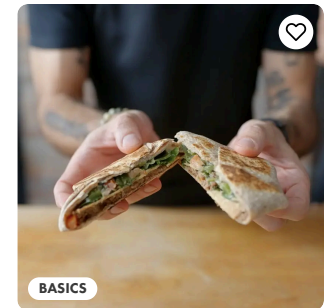
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