

## Grilled halloumi on leek & pea rice

### INGREDIENTS - serves 4

- 🍷 6 leeks, washed well, tough green parts removed and thinly sliced
- 🍷 1.5 cups long grain rice
- 🍷 3 cups hot vegetable stock
- 🍷 2 cup frozen peas
- 🍷 1 tbsp olive oil
- 🍷 Two blocks halloumi, sliced

### METHOD

- 🍷 Cook the leeks in 1 tbsp olive oil for about 7 minutes till soft
- 🍷 Add the rice and mix through the leeks till mixed well
- 🍷 Add the stock, bring to a simmer, cover and cook for 10 minutes
- 🍷 Uncover, add the peas and cook for a further 5 minutes till all the water is fully absorbed and the rice is fluffy
- 🍷 Using a fork, fluff the rice and season
- 🍷 Cook the halloumi on a griddle pan with a little olive oil for a couple minutes on each side. Serve immediately.