

Grilled Halloumi wrap with aubergine and Greek yoghurt



Informations

People : 4

Preparation : 15

Cooking time : 10

Ingredients

- 480 g Halloumi
- 8 wraps
- 1 aubergine
- 8 shallots
- 500 g Greek yoghurt
- 15 mint leaves
- Sal, pepper
- Some lettuce leaves

Preparation steps





1. Cut the shallots and aubergine into circles and brown them in the frying pan.
2. Cut the Halloumi into 1 cm slices and cook on both sides in hot olive oil.
3. Cut the mint leaves into strips, mix them with the Greek yoghurt and season with salt and pepper.
4. Top the wrap with the fried vegetables, a slice of Halloumi, the Greek yoghurt and a lettuce leaf. Roll it up and fry it well on all sides.

? **Tip:** You can also use other Mediterranean vegetables such as courgette, peppers or even tomatoes with olives.