



Halloumi Cheese

Burrito

serves 2

Packed with flavor and color, these wraps fit easily into everyone's schedule and pocket. Eat one at home and take one to go for a mid-morning energy boost.

Peel and finely dice the onion and wash and roughly chop the tomatoes for the salsa. Fry the onion in olive oil over medium heat until softened, then add the tomatoes and season with a pinch of salt and black pepper. Once the tomatoes have softened, place the tomato/onion mix into a bowl and set aside.

Scramble the eggs in the same frying pan. Whisk the eggs with a fork, season with salt and pepper and add to the hot pan. While the eggs are cooking slice the halloumi cheese into about six slices and place under the grill until the edges are golden. Turn them over halfway through cooking. Set both finished scrambled eggs and grilled halloumi aside.

Slightly warm the tortilla in the oven or microwave. Add the scrambled eggs to the tortilla first, followed by the halloumi cheese and top with the sliced avocado. Dollop the tomato salsa on top and garnish with cilantro (optional).

Fold the left and right sides of the tortilla toward the center. Grab the bottom flap of the tortilla and tuck it over and then under the contents of the burrito. Cut in half and wrap in sandwich paper.

INGREDIENTS

- 1 small onion
- 2 tomatoes
- 1 **tbsp.** olive oil
- Sea salt
- Ground black pepper
- 2 eggs
- 3 ½ oz. (100 g) halloumi cheese
- 1 large whole wheat tortilla
- ¼ avocado, sliced
- 2 sprigs cilantro (optional)

Level Easy

Preparation time 10 min

Cooking time 15 min