

Tamarind Squash & Halloumi Skewers



Serves 4 Prep 15 mins + 1h marinating Cook 25 mins Easy

Ingredients

1 medium butternut squash (about 700g)
deseeded, peeled and cut into cubes
250g halloumi, cut into cubes
1/2 small pack parsley, finely chopped
optional: 1/2 pack mint, finely chopped
equipment: 8 metal skewers

For the marinade

1 heaped tbsp tamarind paste
2 tbsp soy sauce
60ml sesame oil
zest and juice of 2 limes
1 tbsp light soft brown sugar

1. Bring a large pan of salted water to the boil. Add the squash and cook for 10-15 mins or until slightly tender (if you're going to cook the squash in a griddle pan, boil for an extra few mins as it's not as fierce as a barbecue). Drain and set aside.
2. To make the marinade, whisk the tamarind with 2 tbsp boiling water. Once dissolved, whisk together with the soy sauce, sesame oil, lime zest and juice as well as the brown sugar. Keep whisking until the sugar has dissolved, then season to taste.
3. In a large bowl, toss together the squash, halloumi, marinade and herbs. Allow to marinate for at least 1 hr. Once marinated, alternately thread the squash and halloumi onto the skewers. Drizzle with a little of the remaining marinade.
4. If barbecuing, put the skewers directly on the BBQ and cook for 3-4 mins on each side or until lightly charred, brushing with the marinade as they cook. Alternatively, heat a griddle pan until really hot and cook the skewers for 5 mins on either side. Serve immediately.