

INGREDIENTS:

Four pittas
200g halloumi
three medium-hot red chillies
olive oil
four tablespoons hummous
juice of one lemon
shredded lettuce

TIME: 20 mins**SERVING:** 4 people

Cut the halloumi into slices the thickness of a pound coin and cut the chillies into thin rounds. Heat a little olive oil in a pan over a moderate heat and fry the halloumi and chillies together, turning the halloumi one or twice. Drain on kitchen paper and sprinkle with lemon juice. Split the pittas, spread the insides with hummous, add some lettuce, the halloumi and chillies and serve immediately.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: