

# Leanne's Fav Haloumi and Mushroom Toasties

Recipe from Leanne, friend of the Pinnacle Foundation and Gogglebox Couch Critic

## INGREDIENTS:

2 tablespoons soy sauce  
2 tablespoons balsamic vinegar  
2 garlic cloves, crushed  
8 medium portobello mushrooms, stalks trimmed  
250g halloumi, cut into medium slices (about 3/4 of a cm thick)  
8 slices wholegrain sourdough bread, toasted  
1 small ripe avocado, mashed  
30g baby spinach  
1/2 red onion, thinly sliced  
Tomato relish and cracked black pepper to serve

## Leanne's note

"I used to love having these when I was pescatarian and craving a burger or something meaty-feeling. Though they're best served hot, they still taste pretty awesome at a picnic."

## METHOD:

### Step 1

Combine soy sauce, vinegar and garlic in a bowl. Brush all over mushrooms.

Heat a non-stick pan over medium high heat and cook the mushrooms in 2 batches - you'll need to do them about 3 minutes each side or until tender.

### Step 2

Wipe the pan and return to medium-high heat. Fry the halloumi slices until golden brown. The first side will take about 1-2 minutes, the second side will be faster.

### Step 3

Spread 4 slices of toast with avocado. Top with the spinach, halloumi, tomato relish, pepper, mushroom and onion. Sandwich with the remaining toast and cut, ready for your picnic!



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