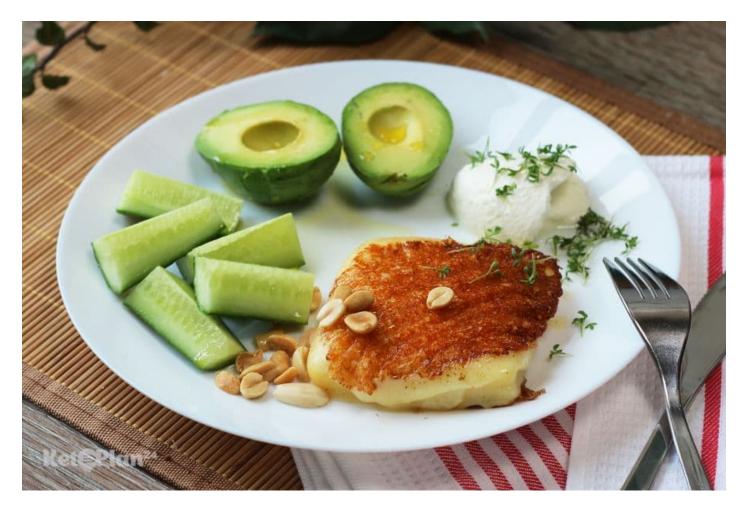
## Low-carb Fried Halloumi Served With Pistachios & Cream



Feed your hungry tummy this easy & delicious Keto dinner bowl. Fried halloumi cheese served with buttery avocado, crunchy cucumber, sour cream & lemon.

## **Ingredients for 2 serving (US/Metric)**

- 217*g* / 7.7*oz* **Halloumi**
- 1.5 pieces Avocado
- Cucumber, medium size
- 4.5 tbsp Sour cream
- 2 tbsp Olive oil
- 16g / 0.6oz Macadamia nuts
- Salt & pepper to taste

## **Nutrition (US/Metric)**

Protein: 15% Fat: 83%

• **Net carbs**: 3%

## **Instructions**

- 1. Prep the halloumi cheese by cutting it into serve-sized pieces.
- 2. Melt the butter in a frying pan over medium heat.
- 3. Add the cheese slices and fry each side for 1-2 minutes until golden. Take out in a serving bowl.
- 4. Add the prepped cucumber, avocado, pistachios, lemon & sour cream into the bowl.
- 5. Finish off with a light olive oil drizzle, and salt pepper seasoning