

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)

- 217g / 7.7oz **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