

Less than 30 minutes

Serves 6

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Ingredients

- ⅓ cup (80ml) basil pesto
- ⅓ cup (80ml) olive oil + extra olive oil for drizzling
- Juice (30ml) of ½ lemon
- 2 packets (200g each) asparagus
- 2 packets (200g each) braai halloumi, cut into 2cm-thick strips
- Salt and milled pepper
- Chilli flakes (optional)
- Fresh basil leaves, for serving

Method

1. For dressing, combine basil pesto, olive oil and lemon juice. Set aside.
2. Break chalky bottom tips off asparagus (they snap off naturally at the ends) and discard.
3. Thread asparagus spears and halloumi onto 6 skewers (2-3 layers per skewer).
4. Drizzle with olive oil and season, adding chilli flakes if you like.
5. Prepare medium-hot coals (or a hot griddle pan).
6. Grill skewers until halloumi is golden and asparagus charred and bright green.
7. Serve immediately with basil pesto dressing and fresh basil scattered on top.

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