



HALOUMI HASH

This gluten-free, vegetarian recipe is great for a late start lazy brunch - or even a late-night bloat-free snack! You'll need to set aside 30 mins to prepare and cook, but all you need is a single hob and a little patience to serve up a delicious and nutritious hash using a minimum of ingredients.

PREPARATION AND COOKING TIME:

Allow approximately 15-20 minutes for preparation and cooking. The perfect hearty halloumi hash breakfast!

INGREDIENTS:

- 200g halloumi cheese, diced
- 2 medium potatoes, peeled and diced
- 1 small onion, diced
- 1 bell pepper, diced
- Salt and pepper to taste
- Olive oil for cooking

INSTRUCTIONS:

- Heat a frying pan over medium heat on your campervan hob.
- Add a drizzle of olive oil and sauté diced potatoes until they begin to brown and soften (5-7 minutes)
- Add diced onion and bell pepper; cook until vegetables are tender (3-5 minutes)
- Push the vegetables to one side of the pan, add diced halloumi and cook until golden and crispy on all sides (3-4 minutes)
- Season the hash with salt and pepper, toss gently and serve hot straight from the pan.