

## Cheesy Dolma Bites

### Ingredients:

2 tbsp.

2 tsp.

1 1/2 tsp.

1/2 tsp.

1/2 lb.

10 each

10 each

1/2 tsp.

Ambrosia® Tahini Paste

Ambrosia® Extra Virgin Olive Oil

Ambrosia® Lemon Juice

Kosher Salt

Halloumi Cheese Sliced 1/4 Thick

Ambrosia® Dolmas Sliced Oblique

Ambrosia® Sweety Peppers

Maldon Sea Salt Flakes

### Instructions:

-In a small mixing bowl, combine the tahini paste, olive oil, lemon juice, and Kosher salt. Set aside.

-Heat a non-stick skillet over medium-high heat. Add the cheese to the pan in batches, cooking each side until grilled golden brown, about 60 seconds per side.

-Spread a dollop of tahini spread on each piece of halloumi then top with a sliced dolma, a single Sweety Pepper, and a sprinkle of sea salt flakes.



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