

Hot Honey Avocado & Halloumi Toast on Sourdough

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TIME
10 min

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INGREDIENTS

2 slices sourdough bread
1 ripe avocado
4 oz halloumi cheese, sliced into ...-inch thick pieces
1 tbsp olive oil (for frying)
1 tbsp hot honey (or regular honey + pinch of chili flakes)
1 tsp red chili flakes (optional, for extra heat)
Salt and pepper, to taste
Fresh herbs (parsley, cilantro, or basil - optional)
Lemon juice (optional, for added brightness)
1 small garlic clove (optional, for rubbing on toast)

DIRECTIONS

1. Toast the Bread: Toast 2 slices of sourdough to your preferred crispiness.
2. Optional: Rub lightly with a cut garlic clove while hot for flavor depth.
3. Prepare the Avocado: Scoop the ripe avocado into a bowl.
4. Add a squeeze of lemon juice, salt, and pepper.
5. Mash to your desired consistency (smooth or chunky).
6. Fry the Halloumi: Heat olive oil in a skillet over medium heat.
7. Add halloumi slices and cook 2-3 minutes per side, until golden and crispy.
8. Remove and drain on a paper towel.
9. Assemble the Toast: Spread mashed avocado onto the toasted sourdough.
10. Top with crispy halloumi.
11. Drizzle generously with hot honey.
12. Sprinkle with chili flakes and fresh herbs, if using.
13. Serve: Serve warm with an extra wedge of lemon on the side, and enjoy every spicy-sweet-savory bite!

SWAPS & NOTES

Make your own: mix honey with a pinch of chili flakes or cayenne.

Bread Swap: Use multigrain, rye, or gluten-free toast.

Vegan Option: Try tofu slices or plant-based halloumi alternatives.

Herbs: Parsley or mint adds a fresh pop, but not required. ?
Recipe Timing Prep Time: 5 minutes Cook Time: 5 minutes Total Time: 10 minutes Servings: 2 Calories: ~370 per toast ???

Step-by-Step Instructions 1.

TIPS FOR SUCCESS

Dry halloumi before frying to ensure it crisps up nicely.

Use a ripe avocado -it should yield slightly when pressed.

If you've never tried it, prepare to be obsessed. ?

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Original recipe: <https://chefmaniac.com/hot-honey-avocado-halloumi-toast-on-sourdough/>