

## Protein-Packed Halloumi Breakfast Plate with Mushrooms, Tomatoes & Eggs

Grilled Halloumi with Scrambled Eggs & SautØed Mushrooms and Tomatoes



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

For the Grilled Halloumi:

4 slices halloumi cheese

1 tsp olive oil

For the Scrambled Eggs:

3 large eggs

1 tbsp butter or olive oil

1 tbsp milk (optional, for fluffiness)

$\frac{1}{8}$  tsp salt

$\frac{1}{8}$  tsp black pepper

$\frac{1}{8}$  tsp smoked paprika (for garnish)

For the SautØed Mushrooms & Tomatoes:

$\frac{1}{2}$  cup cherry tomatoes, halved

$\frac{1}{2}$  cup mushrooms, sliced

$\frac{1}{8}$  tsp garlic powder

### DIRECTIONS

1. Grill the Halloumi: Heat a non-stick skillet over medium heat.
2. Brush halloumi slices with olive oil and grill for 1-2 minutes per side, until golden and slightly crispy. Remove and set aside.
3. Scramble the Eggs: Whisk eggs with milk, salt, and pepper in a bowl.
4. Melt butter in a skillet over medium-low heat.
5. Add eggs and stir gently, folding with a spatula until just set but still creamy.
6. Sprinkle with smoked paprika for a pop of color and flavor.
7. SautØ the Mushrooms & Tomatoes: Heat olive oil in a pan over medium heat.
8. Add mushrooms and cook for 3-4 minutes, stirring occasionally.
9. Add cherry tomatoes, salt, pepper, and garlic powder.
10. SautØ for 2 more minutes, until tomatoes are just softened.
11. Assemble & Serve: Plate the grilled halloumi, scrambled eggs, and sautØed mushrooms and tomatoes.
12. Serve immediately and enjoy every bite of this warm, savory breakfast plate.

### SWAPS & NOTES

& Swaps Halloumi: A firm cheese that grills without melting-no sub quite matches it, but paneer is a close second.

Mushrooms: White, cremini, or baby bellas all work

beautifully.

Milk in eggs: Totally optional-adds fluffiness but not essential.

Add-ins: Try spinach, avocado, or a drizzle of balsamic glaze for bonus flavor. ? Directions - Step-by-Step 1 Grill the

Halloumi Heat a non-stick skillet over medium heat.

### TIPS FOR SUCCESS

Use a non-stick pan for grilling halloumi and scrambling eggs.

Low and slow for eggs: Keeps them soft and creamy-avoid high heat.

Don't overcrowd mushrooms when sautéing or they'll steam, not brown.

Halloumi can be salty , so adjust additional salt in other components to taste. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/protein-packed-halloumi-breakfast-plate-with-mushrooms-tomatoes-eggs/>