

3-Ingredient Pan-Fried Halloumi: The Easiest Cheesy Snack Ever

quick, delicious, and protein-packed snack or appetizer



OVEN
375°F

TIME
10 min

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INGREDIENTS

8 ounces halloumi cheese, sliced into 1/2-inch thick pieces

1 tablespoon olive oil (or butter)

1/2 teaspoon dried oregano (optional, for extra flavor)

How to Make 3-Ingredient Pan-Fried Halloumi:

1. Heat the Pan:

2. Fry the Halloumi:

3. Season and Serve:

My Best Tips for Perfect Pan-Fried Halloumi:

Use a dry pan if you prefer - Halloumi naturally contains some fat, so you can fry it without oil for a firmer crust.

Don't overcrowd the pan - Leave space between slices for even browning.

Eat it fresh - Halloumi tastes best straight from the pan while it's hot and crispy.

Try different seasonings - A squeeze of lemon, chili flakes, or a drizzle of honey adds amazing flavor.

What to Serve with Pan-Fried Halloumi:

With fresh salad - Pair with tomatoes, cucumbers, and arugula.

In a sandwich or wrap - A great vegetarian option.

With dips - Serve with hummus, tzatziki, or honey.

As a side dish - Pairs well with grilled meats or roasted veggies.

FAQs:

DIRECTIONS

1. **Heat the Pan:** Heat a non-stick or cast-iron skillet over medium heat. Add olive oil (or butter) and let it warm up.
2. **Fry the Halloumi:** Place the halloumi slices in the pan and cook for 1-2 minutes per side, or until golden brown and crispy.
3. **Season and Serve:** Sprinkle with dried oregano (if using), then serve immediately. Enjoy warm on its own or as part of a larger dish!
4. **My Best Tips for Perfect Pan-Fried Halloumi:** Use a dry pan if you prefer - Halloumi naturally contains some fat, so you can fry it without oil for a firmer crust.
5. **Don't overcrowd the pan -** Leave space between slices for even browning.
6. **Eat it fresh -** Halloumi tastes best straight from the pan while it's hot and crispy.
7. **Try different seasonings -** A squeeze of lemon, chili flakes, or a drizzle of honey adds amazing flavor.
8. **What to Serve with Pan-Fried Halloumi:** This dish is delicious on its own, but here are some ways to enjoy it:
9. **With fresh salad -** Pair with tomatoes, cucumbers, and arugula.
10. **In a sandwich or wrap -** A great vegetarian option.
11. **With dips -** Serve with hummus, tzatziki, or honey.
12. **As a side dish -** Pairs well with grilled meats or roasted veggies.
13. **FAQs: Can I make this ahead of time?** Halloumi is best enjoyed fresh, but you can reheat it in a dry pan for a minute or two.

14. Can I air-fry halloumi instead? Yes! Air-fry at 375°F (190°C) for 5-7 minutes, flipping halfway through.
15. What's the best way to store leftover halloumi? Store uncooked halloumi in an airtight container in the fridge for up to a week. Fried halloumi can be refrigerated and reheated, but it won't be as crispy.
16. This 3-ingredient Pan-Fried Halloumi is crispy, cheesy, and incredibly satisfying, making it the perfect quick snack or side dish. Whether you enjoy it on its own, in a salad, or paired with dips, this easy recipe is a must-try.
17. Give it a go and let me know how it turns out!

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

Original recipe: <https://chefmaniac.com/3-ingredient-pan-fried-halloumi-the-easiest-cheesy-snack-ever/>