

Mouthwatering Halloumi Avocado Toast with a Zesty Twist

Forget everything you thought you knew about basic avocado toast. This



TIME
20 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 slices sourdough or multigrain bread (thick-cut works best)
1 ripe avocado
1 tablespoon lemon or lime juice (freshly squeezed)
Salt & black pepper, to taste
4-6 slices Halloumi cheese (about 4 oz), sliced about 1/4-inch thick
1 teaspoon olive oil (for frying)
1/4 teaspoon chili flakes or a few thin slices of fresh chili (like jalapeño)
1 tablespoon fresh mint or cilantro, chopped
Optional: cherry tomatoes or radish slices, for color and crunch

Swaps & Notes:

Bread: Sourdough or a hearty multigrain bread provides the best texture and structure. Gluten-free bread works well too.

Avocado: Choose an avocado that is ripe but still firm enough to mash with some texture.

Halloumi: Halloumi is a unique, salty, and firm cheese that holds its shape when fried. There isn't a direct substitute that will give the same "squeaky" texture, but firm feta can be pan-fried for a similar salty element, though it won't be as firm.

Chili: Adjust chili flakes or fresh chili to your preferred level of heat.

Herbs: Mint gives a refreshing, unexpected pop. Cilantro adds a savory, bright note. Fresh basil or dill could also be interesting.

Optional Toppings: Thinly sliced cucumber, pickled red onions, or even a sprinkle of everything bagel seasoning can add more flavor and texture.

DIRECTIONS

1. Getting this delicious avocado toast ready is a breeze!
2. Toast : Your Bread: Toast your sourdough or multigrain bread slices until they are perfectly golden brown and crispy. You can use a toaster, a toaster oven, or even a dry skillet over medium heat for this.
3. Prepare the : Avocado Mash: While the bread is toasting, in a small bowl, mash the ripe avocado with a fork. Leave it slightly chunky for texture. Stir in the lemon or lime juice, and season generously with salt & black pepper to taste. Mix well until combined.
4. Fry the : Halloumi: Heat a non-stick skillet over medium-high heat. Add a tiny bit of olive oil (about 1 teaspoon) to the pan. Place the halloumi slices in the hot skillet and fry for about 2-3 minutes per side, or until they are beautifully golden brown and slightly crispy on both sides. Halloumi cooks quickly, so watch it closely.
5. Assemble the : Toast: Spread the mashed avocado generously over each slice of toasted bread, going all the way to the edges.
6. Layer & : Garnish: Carefully layer the warm, pan-fried halloumi slices on top of the avocado. Sprinkle with chili flakes (or fresh chili slices) to your liking. Finish with a generous sprinkle of fresh chopped mint or cilantro. If using, add optional toppings like cherry tomato halves or thin radish slices for extra color and crunch.
7. Serve: Serve your Mouthwatering Halloumi Avocado Toast immediately and enjoy this bright, bold, and totally addictive treat!

SWAPS & NOTES

: Bread: Sourdough or a hearty multigrain bread provides the best texture and structure.

Avocado: Choose an avocado that is ripe but still firm enough to mash with some texture.

Halloumi: Halloumi is a unique, salty, and firm cheese that holds its shape when fried.

There isn't a direct substitute that will give the same "squeaky" texture, but firm feta can be pan-fried for a similar salty element, though it won't be as firm.

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

Original recipe: <https://chefmaniac.com/mouthwatering-halloumi-avocado-toast-with-a-zesty-twist/>