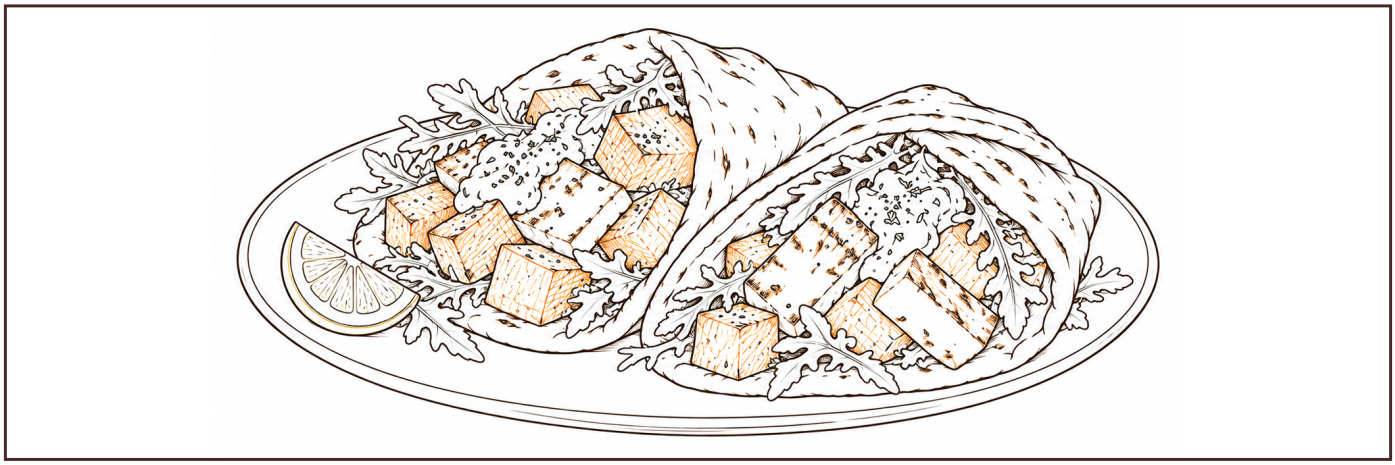
Air fryer pumpkin & halloumi flatbreads

SERVES 2 • PREP 15 MIN • AIR FRY 25–30 MIN

Roasted pumpkin, golden halloumi and lemon yoghurt



INGREDIENTS

- 500 g edible pumpkin cubes (2–3 cm)
- 1 tbsp olive oil
- 1 tsp ground cumin
- ½ tsp smoked paprika; black pepper
- 225 g halloumi, sliced
- 120 g thick plain yoghurt
- ½ lemon, zest + 1 tbsp juice
- 4 small flatbreads
- 40 g rocket

METHOD

1. Toss pumpkin with oil, spices and pepper. Air fry at 190°C for 16–20 minutes, turning halfway, until tender. Cook in batches if crowded.
2. Mix yoghurt with lemon zest and juice. Remove pumpkin and keep warm.
3. Air fry halloumi at 200°C for 7–9 minutes, turning halfway, until golden.
4. Warm flatbreads. Add yoghurt, rocket, pumpkin and halloumi. Eat while warm.

A LITTLE NOTE

Save edible pumpkin flesh before carving or displaying a lantern.