

Eggplant & Halloumi Pita Wrap

8 ingredients · 25 minutes · 2 servings



Directions

1. Heat the oil in a skillet over medium heat. Add the eggplant and cook for about five to seven minutes per side or until cooked and browned.
2. Transfer the eggplants to a plate and season them with salt and pepper. In the same pan, cook the halloumi slices until golden brown, about one to two minutes per side.
3. Spread the tzatziki over the pita bread. Top with mixed greens, eggplant, halloumi, and pickled onion. Roll tightly into a wrap and enjoy!

Notes

Leftovers

Best enjoyed fresh. Refrigerate the ingredients separately in an airtight container for up to four days.

Serving Size

One serving is equal to one pita wrap.

More Flavor

Add bell pepper, zucchini, and cherry tomatoes.

Additional Toppings

Top with feta cheese and fresh dill or parsley.

Gluten-Free

Use a gluten-free wrap instead.

Ingredients

- 1 **tbsp** Extra Virgin Olive Oil
- 1 Eggplant (medium, thinly sliced)
- Sea Salt & Black Pepper (to taste)
- 4 **ozs** Halloumi (sliced)
- 1/2 **cup** Tzatziki
- 2 Whole Wheat Pita
- 1 **cup** Mixed Greens
- 1 1/16 **ozs** Pickled Red Onions

