

# Halloumi & Spinach Corn Tortilla Wraps

These high-protein, low-carb wraps feature grilled halloumi cheese nestled in warm corn tortillas, paired with a fresh spinach and avocado salad. Perfect for a satisfying vegetarian meal!


**15 min**

Total time

**easy**

Difficulty

**450**

kcal / serving

## Ingredients

- 2 corn tortillas
- 100g halloumi cheese, sliced
- 1 cup fresh spinach leaves
- 1/2 avocado, sliced
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1 teaspoon lime juice
- Optional: salsa or hot sauce for serving

## Steps

- 1 Heat a non-stick skillet over medium heat and drizzle with olive oil.
- 2 Add the halloumi slices and cook for about 2-3 minutes on each side until golden brown.
- 3 While the halloumi is cooking, in a bowl, combine fresh spinach, avocado, lime juice, salt, and pepper.
- 4 Warm the corn tortillas in another skillet for about 30 seconds on each side.
- 5 Once the halloumi is ready, assemble the wraps by placing halloumi on the tortillas and topping with the spinach and avocado salad.
- 6 Roll up the tortillas and serve immediately with salsa or hot sauce if desired.