



Chickpea and Grilled Veggies

with Golden Haloumi



20-30min



2 Portions

Haloumi, a semi-hard brined Cypriot cheese, is the perfect cheese to grill. It holds its shape nicely, but still softens slightly as it heats. It adds a great saltiness to dishes, including this beautiful chargrilled vegetable salad that we've dressed in a tantalising roasted chilli and garlic dressing.

What we send

- long red chilli, garlic clove, mint
- haloumi ⁷
- baby spinach leaves
- basil
- dukkah ^{11,15}
- chickpeas
- lemon
- zucchini
- red onion
- red capsicum

What you'll require

- extra virgin olive oil
- Australian honey
- salt and pepper

Utensils

- blender
- chargrill or frypan
- Colander
- foil
- grater
- oven tray

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

If you don't have a blender or food processor, finely chop the chilli and place everything in a glass jar with a lid and shake until the dressing is emulsified.

Allergens

Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 725.0kcal, Fat 45.7g, Proteins 35.5g, Carbs 35.8g



1. Prepare vegetables

Preheat oven grill to medium-high. Discard the **capsicum** seeds and membranes. Cut the flesh into thick strips. Halve the **chilli** lengthwise and discard seeds. Peel **garlic**, but leave whole. Cut the **onion** into wedges. Slice the **zucchini** diagonally into ½cm slices.



4. Make dressing

Meanwhile, zest and juice the **lemon**. Place the **garlic, lemon zest, roasted chilli**, 2 tbs **lemon juice**, 1 tbs **oil** and 1 tsp **honey** in a blender (see cooking tip) and blend until smooth. Season with **salt and pepper**.



2. Chargrill vegetables

Heat a chargrill pan over high heat. Brush chargrill with 2 tsp **oil**. Chargrill the **chilli halves, zucchini** and the **whole garlic clove** for 3-6 mins until charred and softened. Set aside to cool. Add another 2 tsp **oil** to pan and chargrill the **capsicum** for 5-8 mins until charred and softened. Set aside.



5. Assemble salad

Pick the **basil** and **mint** leaves, discard stems. Place in a large bowl with the **chickpeas, capsicum, zucchini, onion, baby spinach leaves** and **dressing**. Gently toss to combine.



3. Grill chickpeas and onion

Line an oven tray with foil. Drain and rinse the **chickpeas**. Place on the tray with the **dukkah**, 1 tbs **oil** and **onion wedges**. Season and toss to coat. Cook under the grill for 8-10 mins until tender and golden.



6. Chargrill haloumi

Reheat the chargrill pan over high heat. Drain the **haloumi** and cut into 2cm thick slices. Cook for 1 min each side or until charred. Serve immediately with the **salad**.