



FAST

Roast Veggies and Haloumi

with Garlicky Croutons



20-30min



2 Portions

Haloumi features in this epic vegetable dish, that's crunched-up with garlic-roasted bread. It's a unique cheese, tangy and with the ability to withstand grilling on account of a particularly high melting point. Cheese technicalities aside, this dish is delicious, with bold flavours that evoke the sunny shores of the Mediterranean sea.

What we send

- sweet potato
- tomato
- zucchini
- pumpkin
- cumin and coriander spice blend
- sourdough baby baguette ^{1,6}
- haloumi ⁷
- parsley, garlic

* The remainder of this ingredient won't be used in this recipe.

What you'll require

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

Utensils

- baking paper
- oven tray
- paper towel

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Oven temperatures are for conventional ovens, set to fan-forced. We left the edible skin on the pumpkin, but you can remove it if you prefer.

Allergens

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 770kcal, Fat 35.6g, Carbs 72.1g, Proteins 31.7g



1. Prepare vegetables

Read through the recipe. Heat the oven to 200C (see cooking tip). Line one oven tray with foil and the remaining tray with baking paper. Scrub the **potato** and cut into 2.5cm chunks. Cut the **unpeeled pumpkin** (see cooking tip) into 2.5cm chunks. Cut the **zucchini** and **tomatoes** into 3cm chunks. Crush or finely chop the **garlic**.



4. Prepare haloumi

While the vegetables are cooking, drain the **haloumi** and pat dry on paper towel. Cut into 4 thick slices.



2. Roast vegetables

Put the **potato** and **pumpkin** on the foil-lined tray, drizzle with **2 tsp olive oil**, toss to coat, then bake for 10 mins. Add the **zucchini, tomato, 1 tsp cumin-coriander spice blend**** and **half the garlic** to the tray. Season with **salt and pepper** and toss to combine. Bake for a further 10 mins or until vegetables are tender.



5. Grill haloumi

Heat the oven grill to medium-high. Put the **haloumi** on top of the vegetable mixture, drizzle with **2 tsp honey**, then grill for 3-4 mins or until the haloumi and vegetables are golden.



3. Bake croutons

Meanwhile, tear the **bread** into bite-sized chunks and put on the baking paper-lined tray. Drizzle with **2 tsp olive oil** and **remaining garlic** and toss to combine. Bake on a separate shelf for 5 mins or until golden and crisp. Set aside.



6. Get ready to serve

Meanwhile, finely chop the **parsley**, including the stems and scatter over the vegetables. Divide the **vegetables, haloumi** and **croutons** among plates and drizzle with **1 tbs extra virgin olive oil** to serve.