

Italian roasted vegetables with haloumi



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Preparation 20 mins | Cooking 55 mins | Serves 4

- 2 zucchini, cut diagonally into 2cm-thick pieces
- 350g eggplant, trimmed and cut into bite-sized pieces
- 1 small red and yellow capsicum, trimmed, deseeded and cut lengthways into 1cm-thick strips
- 1 red onion, cut into thin wedges
- 6 cloves garlic
- Extra virgin olive oil for drizzling
- 250g truss cherry tomatoes
- 200g haloumi, cut into a 1cm dice
- extra virgin olive oil, for cooking haloumi and drizzling
- rocket leaves, lemon wedges and crusty bread, to serve

STEP 1 Preheat oven to 200°C/180°C fan-forced. Line a large baking tray with baking paper. Arrange zucchini, eggplant, capsicum, onion and garlic on the tray. Drizzle with oil. Season with salt and pepper. Gently toss to coat vegetables. Roast, tossing once, for 35-40 minutes until almost tender.

STEP 2 Add tomatoes to the tray and drizzle with a little oil. Roast for a further 10-15 minutes until vegetables are golden and tomatoes are tender. Remove from oven and set aside to cool slightly (or if preferred cool to room temperature).

STEP 3 Heat a little olive oil in a frying pan over medium-high heat. Add haloumi and cook, tossing often, for 1-2 minutes until heated golden. Drain on paper towel. Sprinkle haloumi over the roasted vegetables. Squeeze out the garlic from the cloves and sprinkle over vegetables. Drizzle with extra oil, scatter with rocket leaves and serve with lemon wedges and crusty bread.