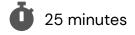




# Harissa Halloumi Flatbreads

# with Crispy Chickpeas

Cubes of halloumi cheese cooked in vibrant harissa paste with crispy chickpeas, dill roasted vegetables, and hummus served on wholemeal flatbreads.





4 servings



# Spice it down!

This harissa paste has a mild spice level, but if you want to spice it down, add a dollop of natural yoghurt, sour cream or raita (natural yoghurt and cucumber) with the flatbreads, or use less of the paste.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

26g 42g

### FROM YOUR BOX

ZUCCHINI	1
RED CAPSICUM	1
CHERRY TOMATOES	2 x 200g
HALLOUMI	1 packet
TINNED CHICKPEAS	400g
LEMON	1
WATERCRESS	1 sleeve
HARISSA PASTE	1 sachet
WHOLEMEAL LEBANESE FLATBREADS	5-pack

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried dill (see notes)

#### **KEY UTENSILS**

frypan, oven tray, stick mixer (or small blender)

#### **NOTES**

You can use dried oregano instead of dried dill.

Serve the flatbreads individually or on a share platter for everyone to build their own flatbreads.

No gluten option - flatbreads are replaced with gluten-free pizza bases.



# 1. ROAST THE VEGETABLES

Set oven to 220°C.

Slice zucchini and capsicum. Toss on a lined oven tray along with cherry tomatoes, oil, 2 tsp dill, salt and pepper. Roast for 15-20 minutes until vegetables are tender.



# 2. PREPARE INGREDIENTS

Cube halloumi. Drain chickpeas. Zest and halve lemon. Trim watercress.



## 3. COOK THE HALLOUMI

Heat a frypan over medium-high heat with 3 tbsp oil. Add halloumi and 1/2 chickpeas to pan along with harissa paste and 3 tsp lemon zest. Cook for 5 minutes until halloumi is golden and chickpeas crisp.



# 4. MAKE THE HUMMUS

Add remaining chickpeas to a jug along with remaining lemon zest, juice from lemon and 1/4 cup olive oil. Use a stick mixer to blend to a smooth consistency. Season to taste with salt and pepper.



# 5. FINISH AND SERVE

Serve the flatbreads with hummus, crispy chickpeas, halloumi, roasted vegetables and watercress (see notes).





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