



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Nectarine

Eating nectarines is a healthy way to include many vitamins and minerals in your diet, and a medium-sized nectarine only has 60 calories.



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## Grilled Halloumi with Quinoa and Roasted Nectarine

Delicious seasonal sweet nectarines and local beetroot roasted with cumin seeds and served with cooked quinoa, fresh greens and grilled halloumi finished with a balsamic dressing.



30 minutes



4 servings



Vegetarian

November 2022

## Cooking for many

*This dish works well as a side if you have many hungry mouths to feed! Serve it with grilled meat, chicken or fish; you could also add crispy chickpeas or more roasted veggies like carrots, tomatoes, red onion or zucchini.*



## FROM YOUR BOX

BEETROOTS	2
NECTARINES	2
WHITE QUINOA	200g
SUGAR SNAP PEAS	1 bag (150g)
MINT	1 packet
HALLOUMI CHEESE	1 packet (300g)
BABY LEAVES & BEETROOT	1 bag

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, maple syrup, balsamic vinegar, cumin seeds

## KEY UTENSILS

oven tray, saucepan, griddle pan or frypan

## NOTES

Thinly wedge the beetroots and leave the nectarines in slightly larger pieces as the beetroots take longer to cook. You can leave the nectarines fresh if you prefer!



### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Wedge beetroots and nectarines (see notes). Toss on a lined oven tray with **2 tsp cumin seeds, 1 tsp maple syrup, oil, salt and pepper**. Roast for 18–20 minutes or until golden and tender.



### 4. PREPARE THE DRESSING

Whisk together **1 tbsp maple syrup, 3 tbsp balsamic vinegar and 2 tbsp olive oil**. Season with **salt and pepper**.



### 2. COOK THE QUINOA

Place quinoa in a saucepan and cover with plenty of water. Bring to a boil and simmer for 10–15 minutes or until tender. Drain and rinse, then press down in a sieve to squeeze out excess liquid.



### 5. GRILL THE HALLOUMI

Heat a griddle pan or frypan over medium-high heat. Slice halloumi, coat with **oil** and **1 tsp cumin seeds**. Cook for 1–2 minutes each side or until golden. Set aside.



### 3. PREPARE THE SALAD

Trim and halve sugar snap peas. Slice mint leaves.



### 6. FINISH AND SERVE

Arrange salad leaves on a serving platter. Top with cooked quinoa, roast vegetables, sugar snap peas and halloumi. Drizzle with dressing and garnish with mint leaves.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

