



### Product Spotlight: Halloumi

Halloumi has the unusual feature of not melting when heated which makes it great for roasting and pan frying!



## Hasselback Halloumi Bake

Golden hasselback-style halloumi baked over a bed of Mediterranean-spiced vegetables, paired with roasted baby potatoes and a zesty lemon-thyme dressing.



40 minutes



4 servings



Vegetarian

### Spice it up!

Swap smoked paprika and cumin seeds for dried oregano and chilli flakes for a different flavour. Serve with a dollop of yoghurt and a sprinkle of fresh parsley if you have some.

Per serve:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	42g	35g	81g

## FROM YOUR BOX

BABY POTATOES	1kg
CHERRY TOMATOES	2 x 200g
YELLOW CAPSICUM	1
RED ONION	1
TINNED CHICKPEAS	400g
HALLOUMI	500g
LEMON	1
THYME	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, cumin seeds, honey or maple syrup

## KEY UTENSILS

oven tray, oven dish

## NOTES

Cumin seeds can be substituted with ground cumin or fennel seeds.

Slicing the halloumi without cutting all the way through will create the hasselback effect. Try to gently open the cuts to allow the lemon marinate to cover inside. The halloumi can also be cut into thick slices instead.



### 1. ROAST THE POTATOES

Set oven to 220°C.

Halve **potatoes** and toss on a lined oven tray with **2 tsp cumin seeds, oil, salt and pepper** (see notes). Roast for 25–30 minutes or until golden and cooked through.



### 4. PREPARE THE DRESSING

Whisk together juice of 1/2 lemon (wedge remaining), **1 tbsp thyme leaves, 1/2 tbsp honey, 2 tbsp olive oil, salt and pepper**.



### 2. PREPARE THE VEGETABLES

Halve **tomatoes**, slice **capsicum** and **onion**. Add to a lined oven dish with drained **chickpeas**. Toss with **1 tbsp paprika, 1 tbsp olive oil, salt and pepper**.



### 3. ADD THE HALLOUMI

Make 5–7 cuts across **halloumi**, keeping base intact (see notes). Add to oven dish. Mix **lemon zest, 1 tbsp honey, 1 tbsp olive oil, pepper**. Pour over **halloumi**, rub to coat. Tuck in a few sprigs of **thyme** into vegetables. Bake 15–20 minutes until golden.



### 5. FINISH AND SERVE

Spoon lemon-thyme dressing over halloumi and veggie traybake, and serve with a side of roast potatoes.



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