

Halloumi Veg Traybake with Chilli-Honey Drizzle



Ingredients

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| <ul style="list-style-type: none">• 1 red onion• 2 red, orange or yellow peppers• 1 aubergine• 1 courgette• 200g cherry tomatoes• 4 garlic cloves• 3 tbsp olive oil• 1 tsp Oregano (or dried thyme)• 400g can Butter Beans (or other beans or chickpeas), drained and rinsed• 1 handful Pitted Black Olives, drained (optional)• 1 handful sun-dried tomatoes, drained (optional) | <ul style="list-style-type: none">• 250g halloumi, roughly chopped into bitesized cubes• 1 handful fresh basil or parsley leaves, roughly chopped, to serve• 2 handful of rocket, watercress, lamb's lettuce or baby spinach to serve <p>For the chilli-honey drizzle</p> <ul style="list-style-type: none">• 2 tsp clear honey (or maple syrup)• 1 pinch oregano• 1 pinch dried chilli flakes• 2 tbsp extra virgin olive oil, to serve |
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Instructions

1. Preheat the oven to 240°C, gas mark 9. Roughly chop the onion and all the other vegetables, except the cherry tomatoes, into bitesized pieces. Spread the vegetables, tomatoes and garlic over 2 large roasting trays. Drizzle with the oil, season well and scatter with the oregano or thyme. Toss together, then spread out in a single layer – to let them roast rather than steam – and roast for 15 minutes or until the vegetables are golden, with some crispy edges.
2. Remove the trays from the oven, and combine the veg mixes together into 1 tray. Remove the garlic cloves and set aside. Add the beans to the tray. Roughly chop the olives and sun-dried tomatoes, if using, and toss everything together. Roast for another 10 minutes.
3. Preheat the grill to high. Scatter the halloumi over top of the vegetable mix and place under the grill for 4-5 minutes or until the halloumi is golden brown.
4. Meanwhile, place the ingredients for the chilli-honey drizzle in a small bowl with a little pinch of salt and mix together well. Drizzle the glaze over the tray and finish with the softened garlic cloves, squeezed out of the skins, and a scattering of herbs. Or, serve up each plate, giving everyone a smooshed peeled garlic clove, then drizzle the chilli-honey mix over the halloumi and scatter over the herbs. Serve with extra salad leaves, if liked.

Recipe from Waitrose brought to you by

