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Chargrilled Vegetables & Haloumi Stack

In the early 1970s, Leslie Scott used her children's wooden building blocks to create a little game called Jenga. What she couldn't have imagined at the time is that HelloFresh would come along and recreate the whole thing with roasted eggplants, capsicum, zucchini and squeaky haloumi. How high can you go?!



Prep: 10 mins Cook: 40 mins Total: 50 mins



level 2



low carb



high protein



Pantry Items: Olive Oil



Eggplant







Red Capsicum



Haloumi



Garlic









Yoghurt

Lemon



2P	4P	Ingredients	
1	2	eggplant, cut into 1 cm thick rounds	
1	2	zucchini, cut into 5 mm thick ribbons	
1	2	red capsicum, quartered & seeds removed	Α
2 tbs	4 tbs	olive oil *	
2 cloves	4 cloves	garlic, peeled & crushed	#
1 tub	2 tubs	yoghurt	
1 tbs	2 tbs	finely chopped dill	
1/2	1	lemon, zested & juiced	#
1 block	2 blocks	haloumi, cut into 5 mm thick slices	
70 g	140 g	mixed salad leaves, washed	

- May feature in another recipe
- * Pantry Items

Nutrition per serving

Energy	2600	Kj
Protein	32.2	g
Fat, total	47.7	g
-saturated	23.1	g
Carbohydrate	14.5	g
-sugars	14.1	g
Sodium	1530	ms

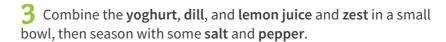
Measuretool

0 cm	1cm	2 cm



You will need: chef's knife, chopping board, two oven trays lined with baking paper, small bowl, pastry brush, and a large frying pan.

- Preheat oven to 200°C/180°C fan-forced.
- 2 Lay the eggplant, zucchini and capsicum slices across both of the oven trays. In a small bowl mix together the olive oil and garlic and brush over the vegetable slices. Cook in the oven for 30-35 minutes or until the vegetables are tender and golden.







5 Stack the vegetables and haloumi between plates and top with the yoghurt dressing. Serve with the mixed salad leaves and drizzle with a little olive oil and vinegar if you like.



Did you know? The word 'dill' orginates from a Saxon word meaning 'to lull', reflecting it's beautiful calming effect.