

**SERVINGS: 2** 

PREP TIME: 5 MINUTES

**TOTAL TIME: 40 MINUTES** 

## **NOTES:**



CAN DOUBLE UP SERVINGS



**CONTRIBUTES TO 5 A DAY** 



BASIC KITCEHN EQUIPMENT



LOW DIFFICULTY

**200G CHERRY TOMOATOES** 

**100G GREEN BEANS** 

1 TBSP EXTRA VIRGIN OLIVE OIL,

PLUS EXTRA FOR DRIZZLING

250G HALLOUMI CHEESE, SLICED

SMALL HANDFUL FRESH BASIL

**SALT & PEPPER** 

## **OPTIONAL EXTRAS:**

**MUSHRROMS** 

**ASPARAGUS** 

CRUMBLED FETA CHEESE

**BALSAMIC VINEGAR** 

**CHORIZO CHUNKS** 

SHREDDED CHICKEN

**LEMON ZEST AND JUICE** 

RECIPE ON REVERSE SIDE.



CHECK OUT THE AROMA INSTAGRAM AND FACEBOOK PAGE FOR **TUTORIALS AND COOK-ALONG** SESSIONS.

ULVERSTON VICTORIA HIGH SCHOOL | WWW.UVHS.UK | 01229 483900 AROMA CATERING FOUNDATION | WWW.AROMACATERING.CO.UK | REGISTERED CHARITY NO: 1191099





**METHOD** 

PREHEAT THE OVEN TO 200C/GAS 7.

PREPARE THE VEGETABLES BY CHOPPING THEM INTO BITE-SIZED PIECES. SPREAD THEM ACROSS A LARGE BAKING TRAY AND TOSS WITH THE OIL AND A GENEROUS AMOUNT OF SALT AND PEPPER. ROAST FOR 25 MINUTES, OR UNTIL THE VEGETABLES ARE SLIGHTLY BROWNED AND TENDER. ANY ADDITIONAL VEGGIES SHOULD BE ADDED IN AT THIS STAGE.

HEAT THE GRILL TO IT'S HIGHEST SETTING.

REMOVE THE TRAY FROM THE OVEN AND GIVE IT A BIG SHAKE. LAY
THE HALLOUMI SLICES ON TOP OF THE VEGETABLES, SEASONING EACH
WITH BLACK PEPPER AND AN EXTRA DRIZZLE OF OLIVE OIL.

TRANSFER THE TRAY TO THE GRILL AND COOK FOR A FURTHER 5 MINUTES, OR UNTIL THE CHEESE HAS JUST STARTED TO TURN GOLDEN BROWN.

ROUGHLY TEAR THE BASIL LEAVES AND SCATTER OVER THE HALLOUMI BAKE JUST BEFORE SERVING. IF YOU ARE ADDING LEMON ZEST/JUICE OR BALSAMIC VINEGAR, ADD THAT JUST BEFORE SERVING AS WELL.