

SWEET RED PEPPERS WITH CHARGRILLED VEGETABLES & HALLOUMI



INGREDIENTS

2 sweet red peppers, sliced in half lengthways, seeds removed
3 medium sized courgettes, sliced on the diagonal
1 aubergine, top removed, sliced on the diagonal
225g halloumi, sliced
2 tablespoons rapeseed oil
A good pinch of Maldon sea salt
Freshly ground black pepper
Juice of 1/2 lime
1/2 red medium chilli, seeds removed, finely diced
1 large handful of fresh coriander, chopped

You will need a bbq or griddle pan.

LET'S GET COOKING

- 1 Preheat the bbq on hot until it is ready to cook.
- 2 Place the red pepper halves and courgette and aubergine slices in a bowl. Drizzle over the oil and season well with Maldon sea salt and freshly ground black pepper. Toss well.
- 3 Put the halloumi slices in small bowl and drizzle with a little more oil.
- 4 When the grill is ready to use, pop on the red peppers, aubergines and courgettes, being careful not to add too much of the oil so it doesn't flame too much.
- 5 Cook the vegetables for 5 minutes and turn. Cook for a further 5 minutes. Remove from the grill and place back in their bowl.
- 6 Next, cook the halloumi on the grill for 3 minutes on either side, or until there are score marks. Remove from the grill and place in the bowl with the vegetables.
- 7 Roughly slice the chargrilled courgettes, aubergines and halloumi and place back in their bowl. Squeeze over the lime juice and stir in the chopped chilli and coriander. Mix well, taste and adjust the salt or lime juice if needed.
- 8 Carefully stuff the red pepper halves and serve either hot or cold with a well dressed leafy salad.

"A less formal way of assembling these delicious ingredients is to roughly chop the courgettes, aubergines and halloumi as above, but also chop the peppers in too. Then mix in the lime juice, chopped coriander and chopped chilli, and sprinkle over the leaves"



MINUTES TO PREPARE
10



MINUTES TO COOK
16



SERVES
2-4 as a light meal