

#HCAStudentRecipes

# HALLOUMI WITH ROAST VEGETABLES

- Veggie

## Method


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1. Preheat the oven to 200C Fan oven/220C/Gas 7
2. Place all the vegetables on a large roasting tray. Sprinkle with the spices, oil and salt and pepper.
3. Mix everything together and spread out the veg evenly onto the tray
4. Place in the oven 30 minutes until the veg has browned.
5. Meanwhile crumble stock cube into 2 mugs of boiling water and stir. Place the couscous in a bowl and add the stock water. Cover with a plate or some cling film and leave for 5 minutes. The water should be absorbed.
6. Heat the 1 tablespoon of oil in a frying pan and fry the halloumi until it is lightly browned on both sides. Remove from the pan and place on some kitchen paper.
7. Once the veg is cooked add to the couscous.
8. Serve with the halloumi.

## Ingredients

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- **2 courgettes**, cut into 2cm chunks
- **1 aubergine**, cut into 2cm chunks
- **1 red pepper**, roughly chopped
- **8 cherry tomatoes**, halved
- **8 mushrooms**, quartered
- **1 tsp of paprika**
- **1 tsp coriander**
- **1 tsp cumin**
- **3 tbsp olive oil**
- Salt and pepper
- **1 mug of couscous**
- **1 vegetable stock cube**
- **1 tbspn parsley or basil**, freshly chopped
- **250g pack of halloumi cheese**, sliced

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