

Halloumi Traybake

Ingredients

750g baby new potatoes, halved
2 medium red onions, quartered and broken up into large pieces
4 tbsp olive oil
400g can chickpeas, drained
1 large red pepper, sliced into strips
½ romanesco broccoli or cauliflower (about 400g), cut into small florets
250g mixed colour cherry tomatoes
4 garlic cloves, peeled
250g pack reduced fat halloumi cut into pieces
Small bunch basil, leaves torn

Equipment

Knife
Chopping board
Disposable baking tray

Method

1. Heat oven to 160C/140C fan/gas 3. Put the potatoes in a large roasting tin with the onion. Pour over 2 tbsp olive oil and roast in the oven for about 30 mins.
2. Add the chickpeas, pepper, romanesco, tomatoes and garlic. Drizzle with 2 tbsp oil, then roast for a further 20-25 mins until everything is cooked and browning nicely. Toss together briefly and put the halloumi slices on top. Put it under the grill for 5-10 mins, or until the cheese is melting and browning (keep an eye on it). Scatter over the basil leaves to serve.