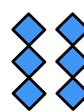




Roasted vegetable, lentil & halloumi bake



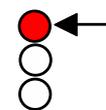
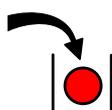
Recipes from Ainsley Harriott's Mediterranean Cookbook, published by Ebury Press.



This dish is flavoured with marjoram - a herb similar to oregano.



An easy vegetarian dish for an evening dinner.



Add Greek yoghurt or hummus as a delicious topping.



Meal information



Preparation time



Cooking time



Serves



Up to thirty minutes



Up to forty minutes



Four people



Ingredient List



2 courgettes,
cut into 2cm
slices



1 red onion,
cut into 8 thin
wedges



1 medium
aubergine, cut
into small
cubes



2 red peppers,
de-seeded and
cut into chunks



1 red chilli,
de-seeded and
finely chopped



2 large garlic
cloves, chopped



2 tbsp extra
virgin olive oil,
plus extra for
drizzling



2 tsp fresh
marjoram
leaves (or 1 tsp
dried oregano)



1 x 400g tin
lentils, drained
and rinsed



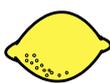
1 tbsp balsamic
vinegar



250g cherry
tomatoes



1 x 250g block
halloumi,
thickly sliced



zest and juice
of ½ lemon



8-10 basil
leaves, shredded
with a few
reserved whole
for garnish



sea salt and
freshly ground
black pepper



Equipment List



oven



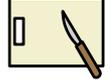
large, shallow
baking dish



tablespoon



grater



knife and
chopping board



grill



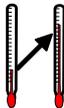
plates



cutlery

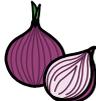


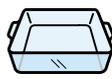
Method

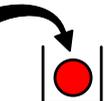


 200°C 180°C   6
 Preheat the oven to 200C / 180C fan / gas 6.





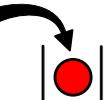
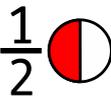


 Put the courgettes, onion and aubergine into a baking dish.








 Add the red pepper, chilli, garlic and drizzle 1 tbsp of olive oil.

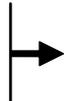
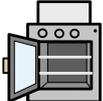



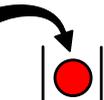


 Add half the marjoram, season and mix together.


 16 → 18 
 Roast in the oven for 16 to 18 minutes.

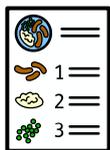




 Remove the baking dish from the oven.

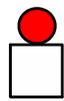


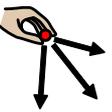



 Add the lentils, balsamic vinegar, cherry tomatoes and mix together.

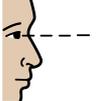


Method

 Place
  the halloumi
  on top
  and drizzle
  1 tbsp
  of olive oil.

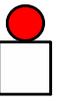
 Sprinkle with
  marjoram
  and lemon zest.

 Roast in the oven
  for 16 to 18 minutes.

 The halloumi
  should look
  golden
  around
  the edges.

 You could
  grill
  the halloumi
  for a couple
  of minutes
  after
  baking.

 To serve,
  drizzle with
  olive oil,
  a squeeze of lemon juice.

 Scatter
  fresh basil
  on top.