

Haloumi Vegetable Tray Bake



Full of vegetables, protein and topped with salty halloumi, this is a quick and simple tray bake meal for the family.

Ingredients

- 1 potato, sliced
- 1/2 red onion, sliced
- 1 carrot, sliced
- 2 tsp dried oregano
- 1 cup cherry tomatoes, halved
- 1 capsicum, sliced
- 400 g canned chickpeas, drained and rinsed
- 1/2 cauliflower, cut into bite size florets
- 200 g halloumi, sliced
- 1/2 cup olives
- 1/2 lemon, juiced
- extra virgin olive oil, for cooking

Method:

1. Preheat the oven to 200C.
2. Toss potatoes, onions, and carrots with olive oil, oregano, salt and pepper. Arrange in a large baking tray and roast in the oven for 10-15 minutes.
3. Add in the cherry tomatoes, capsicums, chickpeas, cauliflower and arrange the halloumi slices on top. Drizzle a little more olive oil and cook for another 15-20 minutes in the oven or until the halloumi is golden and all the vegetables are tender.
4. Add the olives and lemon juice at the end.