

# Roast Vegetable & Haloumi Stacks

## Ingredients:

### For the Salad:

- ❖ 1 cup of spinach
- ❖ 1 red onion
- ❖ 1 red capsicum
- ❖ 1 yellow capsicum
- ❖ 1 zucchini
- ❖ 1 handful of fresh basil
- ❖ ½ of eggplant
- ❖ 2 tbsp. of pesto
- ❖ 150g of haloumi cheese
- ❖ Pepper, to taste
- ❖ Sunflower oil
- ❖ 1tsp rosemary
- ❖ 2 sheets of filo pastry

Serves 2



## Method:

To begin, chop the onion, capsicums, eggplant and zucchini into large pieces. Place in a baking tray with a drizzle of sunflower oil and rosemary and place in oven for approx. 15-20 minutes until soft. Next cut the filo pastry into equal size triangles or squares, then place in the oven until golden brown then remove. In the meantime slice haloumi into strips and cook in a frying pan on medium heat for about 2 minutes on each side, or until golden brown. To serve, drizzle pesto over the plate. Next, layer one piece of filo pastry, then capsicum, haloumi, eggplant, onion, zucchini and basil. Repeat layering technique until all ingredients are used. To finish place a final layer of filo party on the top and hold together with a toothpick if needed.