Recipe of the Month - March

Recipe for Halloumi with Roasted Vegetables and Quinoa

This delicious dish is straight from our High School menu and forms part of our innovative bowl food collection – who says food 'to go' has to be unhealthy!

Serves 4

Ingredients

5ml	Vegetable Oil
50g	Red Onions – sliced
50g	Mixed Peppers – sliced
200g	Quinoa
250ml	Water
20g	Fresh Parsley – chopped
1 x	Lemon – zest and juice
4g	Caster Sugar
250g	Halloumi
5g	Vegetable Bouillon Paste

Method

1. Heat half the oil in a pan, cook the onions and peppers for 2-3 minutes.
2. Mix the quinoa in water with the bouillon paste and then add to the onions and peppers.
3. Simmer for 15 minutes and stir in half the parsley.
4. To make the dressing, mix together the lemon zest, juice, remaining parsley, remaining oil and sugar.
5. Grill the halloumi on both sides until golden.
6. Serve the halloumi on top of the quinoa and drizzle the dressing on top.