

GRILLED HALOUMI & VEGE SALAD

HEALTHY
PICK



 Serves 6

 Prep Time 15 minutes

 Cook Time 20 minutes



INGREDIENTS

- 1 eggplant, sliced into 1cm thick rounds
- 2 courgettes, trimmed and sliced lengthwise
- 1 bunch asparagus spears, trimmed
- 2 red capsicums, deseeded and cut into pieces

METHOD

1. Preheat the BBQ. Brush prepared vegetables with olive oil, season with salt and pepper and BBQ until vegetables are tender. Place haloumi slices on the BBQ and grill until golden.
2. Place vegetables, haloumi and fresh tomatoes onto a platter. Drizzle over **Eta**

- 100g Haloumi cut into slices
- 8-10 cherry tomatoes, halved
- ½ cup **Eta Lite & Free Balsamic Vinaigrette**
- Fresh basil leaves and toasted pinenuts to garnish (optional)

Lite & Free Balsamic Vinaigrette.

Garnish with fresh basil leaves and toasted pinenuts just before serving if wished.

TIPS

- As an alternative wrap slices of prosciutto or shaved streaky bacon around the asparagus spears before barbecuing.