

GRILLED HALOUMI & VEGE SALAD



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
- 100g Haloumi cut into slices
- 8-10 cherry tomatoes, halved

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 Lite & Free Balsamic Vinaigrette**. Garnish with fresh basil leaves and

- ½ cup **Eta Lite & Free Balsamic Vinaigrette**
- Fresh basil leaves and toasted pinenuts to garnish (optional)

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.