



VEGIE STACK

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts

Prep time: 15 mins

Cook time: 30

Serves: 1



INGREDIENTS

- 3 slices pumpkin, 1cm thick
- 3 slices eggplant, 1cm thick
- 3 slices sweet potato, 1 cm thick
- 1 zucchini, cut into 0.5cm strips
- 2 cheeks red capsicum
- 1 large handful baby spinach leaves
- 2 slices vegan haloumi
- Coconut oil or olive oil spray
- Balsamic vinegar glaze
- Ground black pepper
- Pink rock salt, ground

METHOD

- Preheat oven to 200°C.
- Line oven tray with baking paper, and spray with oil.
- Lay vegetable slices on oven tray, sprinkle with salt and pepper, and place into hot oven.
- Roast until golden brown, approximately 30 minutes.
- Place spinach leaves onto serving plate.
- Layer roasted vegetables over the top of the spinach leaves.
- Place haloumi on top and drizzle balsamic glaze over the top.