



RATATOUILLE AND HALLOUMI BAKE

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts

Prep time: 15 mins

Cook time: 45 mins

Serves: 4-6



INGREDIENTS

- 1 red capsicum, deseeded and cut into chunks
- 1 yellow capsicum, deseeded and cut into chunks
- 1 medium eggplant, cut into 2cm chunks
- 2 medium zucchini, roughly diced
- 1 large onion, peeled and cut into wedges
- 2 cloves garlic, crushed
- 1 cup fresh basil leaves, roughly torn,(keep ½ cup for garnish)
- 1 tbsp dried oregano leaves
- 1 x 440g can 4 bean mix, rinsed and drained
- 1 500g jar salsa (as spicy or mild as you prefer)
- 1 x 225g block of vegan halloumi, cut into 8 slices

METHOD

- Preheat oven to 200°C
- Place all ingredients EXCEPT halloumi and basil garnish, into a large baking dish and mix well to combine. (You can mix in a bowl and then transfer to the baking dish).
- Bake in prepared oven for 20 minutes, stir and bake a further 15 minutes until vegetables are soft and starting to brown.
- Remove from oven, arrange the halloumi on top, season with pepper to taste and bake another 10-12 minutes until golden on top.
- Sprinkle with remaining fresh basil leaves and serve hot.