



VEG

CHARGRILLED VEGETABLE SALAD

with Salsa Verde

INGREDIENTS

- 2 Zucchini (Sliced length ways, thinly)
- 1 Slice Of Thick Stale Bread
- ½ Eggplant (Sliced Thinly)
- 4 tlbs Olive Oil
- ½ Sweet Potato (Sliced thinly)
- 2 Cloves Garlic
- 1 Red Capsicum
(remove seeds and cut into pieces)
- 1 tlbs Capers
- 1 Spanish Onion, Sliced Into Rings
- 2 Anchovies (Chopped)
- 1 Ear Corn 1 tbs Lemon Juice
- ½ Cup Red Kidney Beans 1 Bunch
Chopped Parsley
- ½ Cup of Salsa Verde
(Herb Dressing) or Pesto
- Salt and Pepper
- 100g Haloumi Sliced
- 2 Bunch rocket or your favourite
salad leaves
- Salt and Pepper

Equipment:

- BBQ on hot
- Chopping board
- Knife
- Bowl to mix salad
- Food Processor
- Grill
- Wooden Spoon
- BBQ Tongs

GLADWARE containers to store your prepared ingredients

METHOD

1. To make Salsa Verde, moisten bread with a little olive oil and combine in food processor with garlic, capers, anchovies and lemon juice. Add chopped parsley to mix and season. The mix should be bright green and sharp
2. Season vegetables with salt and pepper and lightly drizzle with olive oil
3. Grill sliced vegetables until cooked on both sides
4. Grill haloumi on both sides for 1 minute each side
5. Combine vegetables and kidney beans in a bowl and dress with salsa verde
6. Add salad leaves and mix
7. Place grilled haloumi on top and season
8. Serve at once



Preparation time: 20-30 minutes

Cooking time: 2 minutes

Serves: 4



CHEFS TIP

Haloumi is best grilled and soon eaten as it can become a little tough if done too far in advance

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