

Haloumi & Vegetable Stack

Serves: 1

Prep time: 10 Minutes

Cooking time: 35 Minutes

Ingredients:

- basil pesto
- 1 handful of baby spinach
- 1-2 tablespoons goat or feta cheese
- 2 slices pumpkin
- maple syrup
- 2 slices onion
- 1-2 cheeks red capsicum,
- ½ zucchini, sliced lengthways
- 1 square slice of haloumi cheese
- 2 **sweet potato rosti** *recipe below*
- [Mazzetti](#) Balsamic glaze



The richness and freshness of this colourful vegetables stack will make your mouth water

Sweet Potato Rosti

- ¾ cup grated sweet potato
- 1 egg
- 1 teaspoon grated ginger
- Salt and Pepper
- Coconut oil

Squeeze the liquid from the potato

Place the potato and ginger into a bowl

Add the egg, salt and pepper, mix well to combine

Make into 2 patties

Pan fry 2-3 minutes each side in coconut oil, until golden

Method:

- **Preheat oven 180^a**
- Slice the vegetables same thickness as the capsicum
- Brush each side of the pumpkin with maple syrup
- Place the vegetables on a roasting tray, then spray them with oil
- Roast in oven for 15-20 minutes or until just cooked
- **Meanwhile** Make potato rosti, keep warm
- Heat a frypan over medium heat and pan fry haloumi cheese
- Arrange baby spinach on a serving plate
- Drizzle the basil pesto over the spinach
- Sprinkle with goats cheese
- Arrange layers of the cooked vegetables over the spinach, to form the stack
- Top with haloumi cheese
- Drizzle with Mazzetti balsamic glaze and serve