



## GRIDDLED RATATOUILLE STYLE SALAD WITH HALLOUMI

**Prep + cook time: 30 min Serves: 4 servings**

### Ingredients

450 g halloumi

2 courgettes, trimmed and  
thinly sliced lengthways

5 tbsp olive oil, divided, plus extra for  
brushing

1 large red onion, thinly sliced

2 vine tomatoes, cored and sliced

300 g | 1 1/2 cups cooked puy lentils

15 g | 1/2 cup basil leaves, sliced

3-4 tbsp red wine vinegar

salt

freshly ground black pepper

1. Preheat a gas or charcoal barbecue to a moderately hot temperature, about 200°C | 400F. If using charcoal, wait until the coals turn white-hot.
2. While the barbecue heats up, pat the halloumi dry with kitchen paper. Cut into thin slices and arrange on a large plate or platter, along with the courgette slices, in a single layer; drizzle the halloumi and courgette with 3 tbsp olive oil, turning to coat. Season with a little salt and pepper.
3. When the barbecue is ready, brush the grates with some oil. Lay the halloumi and courgette onto the grates and grill, turning once, until lightly charred and golden brown, 3-5 minutes depending on their thickness. Remove to the platter when ready.
4. Divide the halloumi, courgette, tomatoes, and red onion between plates. Scatter the lentils and basil on top, gently tossing to combine.
5. Drizzle with the remaining olive oil and the vinegar; season with a little salt and pepper before serving.