

Lemony Garlic Lentils with Roasted Veggies and Sweet Halloumi

Ingredients

4 cups broccoli and cauliflower

olive oil

4 cloves of garlic

1 cup lentils

4 cups vegetable stock

1 fresh bay leaf

2 lemons

extra virgin olive oil

¼ cup walnuts or sliced almonds

1 large bunch of mixed soft herbs (parsley, mint, chervil)

250 g halloumi cheese

2 tablespoons runny honey

Directions

1. Preheat the oven to 425°F.
2. Cut the broccoli and cauliflower into even-sized florets, then spread out in a single layer in a roasting tray. Drizzle with olive oil, sprinkle with sea salt & black pepper.
3. Toss in the unpeeled cloves of garlic, then spread everything out in the tray and pop in the oven. Roast for 20 to 25 minutes, or until the veg is cooked through and charred on the outside.
4. Pop the lentils in a medium-sized pan, pour over the hot stock and add the bay leaf. Gently bring to the boil over a medium heat, then reduce to a simmer and cook for 25 to 30 minutes, or until they're cooked but still retain some bite. Drain and set aside.
5. Make the dressing by squeezing the garlic out of its skin into a bowl. Mash until creamy, then squeeze in the lemon juice and season. Whisk to combine, then add a couple of tablespoons of extra virgin olive oil.

6. Toast the walnuts or almonds in a dry frying pan over a medium heat. Pick and chop the herb leaves, then toss with the walnuts and set aside.
7. Toss the hot lentils through the garlic dressing, followed by the roasted veggies, herbs and nuts.
8. Pour a lug of olive oil into a medium-sized, non-stick frying pan over a medium heat. Chop and fry the halloumi until it's golden.
9. Drizzle over the honey and fry for 1 more minute, until sticky and caramelized. Scatter the halloumi over the salad and serve immediately.