

Spicy Harissa Sprouts & Broccoli With Halloumi & Spinach



Ingredients

- 1 broccoli head, chopped
- 500 gr sprouts
- 250gr halloumi, cubed
- 2 tablespoons harissa
- 2 tablespoons olive oil
- 150gr spinach, roughly chopped
- pinch of sea salt
- 1/2 lemon, juice only

To Serve

- Flatbread
- Yoghurt

Method

1. Preheat the oven to 180°C fan/200°C/gas 6.
2. Mix together the broccoli, sprouts, halloumi, harissa and olive oil in a roasting tray.
3. Roast for 25 minutes in the oven.
4. Mix through the chopped spinach and add salt and lemon juice to taste.
5. Serve on flatbread with a spoonful of yoghurt.

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