



The Hamilton Hamper

Char-grilled Vegetables Salad with Bagdad Foods Original Dressing

Ingredients

- 1 LONG FRESH RED CHILLI, SLICED
- 2 TEASPOONS HONEY
- ½ CUP BAGDAD ORIGINAL DRESSING
- 250G PEARL COUS COUS
- 3 ZUCCHINI, THINLY SLICED LENGTHWAYS
- ½ CAULIFLOWER, FLORETS SLICED
- 1 BUNCH FRESH MINT LEAVES PICKED
- 180G HALOUMI, CUT INTO 1 CM THICK SLICES
- 1 LEMON CUT INTO WEDGES
- GROUND SUMAC TO SPRINKLE

Method

- Combine the Bagdad dressing chilli and honey in a screw top jar. Season with salt and shake to combine. Set aside to develop the flavours.
- Cook the cous cous in a large saucepan of boiling water for 7 minutes or until just tender. Drain and rinse under cold running water. Drain well and set aside.
- Meanwhile, preheat a barbecue grill or chargrill pan on medium high. Spray the zucchini and cauliflower lightly with oil and cook for 1-2 minutes each side or until tender and lightly charred. Set aside to cool slightly.
- Combine the cous cous, zucchini, cauliflower and mint in a large bowl. Drizzle the dressing over the cous cous mixture. Fold to combine. Spray the haloumi slices with oil and cook on grill for 1 min each side or until lightly charred. Add to the cous cous mixture.
- Cook the lemon wedges for 1-2 minutes or until caramelised, sprinkle the salad with Sumac and serve with the lemon wedges.