



READY TO COOK
BY HARRIS FARM

ROASTED VEGETABLE SHAWARMAS WITH HUMMUS & SALSA VERDE



PREP
15 min



COOK
35 min



SERVES
4

INGREDIENTS:

- > 1 Cauliflower
- > 400g Chickpeas
- > 225g Halloumi Cheese
- > 1 Red Bull Horn Chilli
- > 1 Green Bull Horn Chilli
- > 1 Red Onion
- > 150g Salsa Verde
- > 250g Hummus
- > 1 Lemon
- > 120g Baby Spinach
- > Lebanese Bread x7
- > 1 Coriander Bunch
- > 1 Mint Bunch

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD - GET COOKING!



1 Preheat oven to 220°C.

Cut the cauliflower into small florets and drain the chickpeas. Wash, pick and finely chop the coriander and mint. Cut the bull horn chillies in half lengthwise, remove the seeds and finely slice into strips. Finely slice the red onion. Cut the Halloumi cheese into 1cm pieces. Set all aside.

2 Place the cauliflower, chickpeas onto a line baking tray. Drizzle with olive oil and season with salt and pepper. Place into the oven and cook for 15 minutes. Turn the oven to grill function and cook further for 5 minutes until golden brown. Remove and set aside.

3 Bring a large frying pan to high heat and drizzle with olive oil. Sauté the chillies and onion for 3 minutes. Remove from pan and set aside.

Add more olive oil to pan and cook the halloumi for 2 minutes each side until golden brown. Set aside.

4 Using a large bowl, add the chillis, onion, cauliflower and chickpeas. Add the salsa verde and halloumi to bowl and toss well. Finish by adding the chopped herbs and the juice of ½ a lemon. Mix thoroughly.

Spread some hummus on each Lebanese bread, add some spinach leaves, then some vegetable fillings and wrap into a shawarma.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au