



CRISPY SPINACH, HALLOUMI & EGG

YIELD:
1 portion

PREP TIME:
25 mins

COOK TIME:
8 mins

RECIPE:

3 x Strong Roots Crispy Spinach Bites	75g x Cherry tomatoes
60g Halloumi	¼ x Avocado
2 x Eggs	3g x Pea shoots
60g Baked beans Shakshuka sauce	5g x Olive oil

METHOD:

1. Roast cherry tomatoes in the oven at 180 degrees for 5 minutes
2. Charrill halloumi for 2 minutes on each side
3. Poach eggs in simmering water for 3 minutes
4. Fry Strong Roots Crispy Spinach Bites for 2.5 minutes at 175 degrees until golden brown
5. Warm baked beans / shakshuka sauce until pipping hot
6. Cut halloumi into cubes and break up spinach bites roughly in half
7. Plate and finish with pea shoots and a drizzle of olive oil



WHERE

VEG EXCITEMENT

BEGINS

