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## Roasted Butternut Squash and Halloumi Jumble

After much consideration (and a broken vegetable peeler), we've decided to change our butternut squash peeling technique. Our recommendation is to chop the squash in half widthways to separate the top from the bulb at the bottom. Next use your knife to level off the edges (which will also take off the skin). Much easier!

 40 mins

 veggie



Butternut Squash



Red Pepper



Vegetable Stock Pot



Bulgur Wheat



Pine Nuts



Halloumi




Red Wine Vinegar



Rocket

## Ingredients

	2P	4P
Butternut Squash, chopped	½	1
Red Pepper	1	2
Vegetable Stock Pot <b>1</b>	½	1
Bulgur Wheat <b>2</b>	½ cup	1 cup
Pine Nuts	2 tbsp	4 tbsp
Halloumi <b>3</b>	1 block	2 blocks
Red Wine Vinegar <b>4</b>	1 tbsp	2 tbsp
Rocket	1 bag	2 bags

 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

**1)** Celery | **2)** Gluten  
**3)** Milk | **4)** Sulphites

**Nutrition per serving:** Calories: 960 kcal | Protein: 40 g | Carbs: 117 g | Fat: 41 g | Saturated Fat: 21 g



1

**1** Pre-heat your oven to 210 degrees. Chop the squash in half widthways to separate the top from the bulb at the bottom. Use your knife to level off the edges. Chop the bulb in half and remove the seeds with a spoon. Chop this half into 1cm cubes. Cut the core out of the red pepper and cut a third of the pepper into cubes as small as your knife skills allow. Cut the remaining pepper into 2cm chunks.



2

**2** Toss the squash and the large chunks of red pepper in 1 tbsp of oil. Lay out on a baking tray and cook on the top shelf of the oven for 25 mins.



5

**3** Bring 150ml of water to the boil with half your stock pot. Pour in the bulgur wheat, place a lid on the pot and rest off the heat for 25 mins, or until the water has completely soaked into the wheat.



6

**4** Toast off your pine nuts in a dry frying pan over medium heat. As always, watch your nuts closely as they can burn quickly. Once toasted, take them out of the pan and set aside.

**5** Cut the halloumi into 1cm thick slices. Rub a little bit of olive oil on each slice and put your frying pan on medium-high heat (use the same one you used the pine nuts in to save washing up!). Add the slices of halloumi and cook on each side for 2-3 mins or until golden.

**6** Toss the bulgur wheat, roasted squash and pepper and raw pepper in a bowl. Add the red wine vinegar and 2 tsp of olive oil. Lastly, gently toss in the rocket and season with a pinch of pepper.

**7** Divide the mixture between your bowls. Top with the halloumi and pine nuts, and tuck in!