



ROAST VEGGIE STACKS

WITH CARAMELISED ONIONS AND HALOUMI

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 35 minutes

These roast veggie stacks feature kumara rounds, cauliflower steaks, caramelised onions and haloumi cheese. A delicious vegetarian meal that's surprisingly filling.



ROAST VEGGIES

- 1 cauliflower
- 1 large red kumara (500g / 1lb 2oz)
- 1 Tbsp olive oil
- 1 tsp garlic powder
- 1/2 tsp paprika
- 1/4 tsp salt
- 1/8 tsp black pepper

CARAMELISED ONIONS

- 2 large brown onions
- 1 Tbsp butter
- 1 Tbsp brown sugar

- 1 tsp dried rosemary
- 1 tsp vegetable stock powder dissolved in 1/2 cup boiling water (125ml)
- 2 Tbsp labneh or Greek yoghurt

TO SERVE

- 1/4 cup walnut pieces
- 1 tsp olive oil
- 200g haloumi (7oz)
- 40g baby spinach (1.4oz)
- 2 Tbsp labneh, Greek yoghurt or aioli *optional*

1. Preheat oven to 220°C (430°F) fan bake.
2. **PREPARE ROAST VEGGIES**
Remove the outer leaves of the cauliflower and trim the stem. Cut the cauliflower in half, then cut 2 x 1.5cm steaks from each half. Place on one half of a large oven tray.
3. Peel kumara and slice into 0.5cm thick rounds. Place in a single layer on the other half of the oven tray. Drizzle olive oil over the cauliflower and kumara. Sprinkle garlic powder, paprika, salt and pepper over the top. Bake for 15 minutes, then flip the cauliflower and kumara over and bake for a further 10 minutes, until well browned.
4. **MAKE CARAMELISED ONIONS**
Meanwhile, thinly slice onions. Melt butter in a medium frying pan on medium heat. Add onions, butter, sugar and rosemary. Cook for 15 minutes, stirring occasionally, until onions have caramelised. Add stock and simmer for 2 minutes, until reduced slightly. Stir in labneh or Greek yoghurt. Season to taste with salt and pepper.
5. **COOK WALNUTS & HALOUMI**
While onions are caramelising, heat a large frying pan over medium-high heat. Add walnuts and cook for a couple of minutes, until toasted. Remove from pan and set aside. Cut haloumi into 12 slices. Add oil to pan and fry haloumi for a couple of minutes on each side, until golden brown.
6. **ASSEMBLE STACKS**
Layer kumara, cauliflower, spinach, caramelised onions and haloumi. Sprinkle with walnuts and top with a dollop of yoghurt or aioli, if using.



WINE MATCH: A dry Riesling would work nicely with this meal.

ROAST VEGGIE STACKS RECIPE NOTES

GLUTEN-FREE OPTION: Ensure stock powder is gluten-free.

INGREDIENT SWAPS: You could use orange kumara or potato instead of red kumara. Red onion is a nice alternative to brown onion.

ADD ONS: Make this meal meaty by adding steak to the stacks. Rump, sirloin or eye fillet steak would all work well. Cook to your liking.

STORING AND REHEATING: Leftovers can be assembled, refrigerated and then reheated in the microwave. Alternatively, reheat cauliflower, kumara and haloumi in the oven and microwave caramelised onions before assembling.