

Spiced Chickpea Salad with Grilled Halloumi

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This simple chickpea salad is made with roasted red peppers, chilli and spinach. Topped with grilled halloumi, this makes an unusual and delicious starter that vegetarians and carnivores alike will love.

Ingredients:

1 x 400g tin chickpeas, drained and rinsed
200g baby spinach
1 chilli
2 tsp. minced ginger
3 jarred roasted red peppers
125g halloumi cheese, drained
Juice of 1 lemon
1 tbsp. oil
Salt and pepper

Directions:

1. Slice the chilli in half. Remove the seeds and pith with the back of your knife and then dice the flesh. Roughly chop the peppers.
2. Heat the oil in a frying pan. Add the chilli and ginger and fry for 1 minute. Add the chickpeas, spinach and peppers and season with salt and pepper. Stir well. Cover and then cook for 3-4 minutes until the spinach is wilted.
3. Meanwhile, heat a nonstick frying pan until piping hot. Slice the halloumi into 6 slices, then fry on either side for 1-2 minutes.
4. Stir the lemon juice into the chickpeas, divide between two plates then top with the halloumi.

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