

SOMETHING SIMPLE: Baked Salad With Brussels Sprouts and Halloumi



Makes 4 servings • **Prep Time** 15 minutes • **Cook Time** 25 minutes

Ingredients

- 1 15-oz. can chickpeas, drained, rinsed, and dried
- 1 lb. Brussels sprouts, rinsed, dried, trimmed, and halved
- ½ medium red onion, sliced
- 8 oz. halloumi cheese, cut into ½-inch cubes
- ¼ cup extra-virgin olive oil
- ¾ tsp. sea salt
- ¼ tsp. freshly ground black pepper
- ¼ tsp. red-pepper flakes
- ¼ cup slivered almonds
- 1 lemon

Directions

1. Preheat the oven to 425 degrees F.
2. Add the chickpeas to a large bowl with the Brussels sprouts, red onion, and halloumi. Drizzle with the olive oil, then add the salt, pepper, and red-pepper flakes. Stir to coat everything with the oil and seasonings.
3. Spread the mixture onto a sheet pan and bake until the vegetables have softened and the cheese has started to turn slightly golden at the edges, about 15 minutes.
4. Remove the sheet pan from the oven and sprinkle the almonds over the top.
5. Stir the mixture on the pan, then return the pan to the oven for 10 more minutes, until the almonds are toasted and the chickpeas are crispy.
6. Remove the sheet pan from the oven and top with the zest and juice of half of the lemon. Cut the remaining lemon half into wedges and serve the baked salad with lemon wedges on the side.