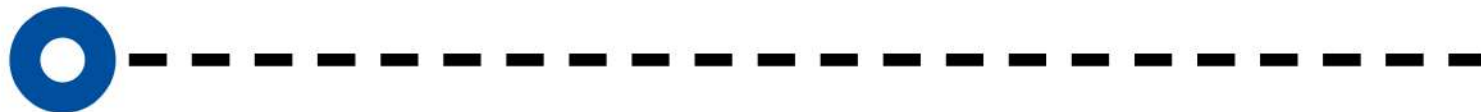


Recipe by  
*Ouce Nasera*

# **Grilled vegetables, halloumi, saffron potatoes, tahini sauce**



# Ingredients

2 onions

2 garlic cloves

500 g yoghurt

oil

pita bread

spicy green chilli

1kg of boiled potatoes

3 aubergines

2 courgettes

cauliflower



**0.5 kg lemons**

**2 limes**

**1 pomegranate**

**pomegranate molasses**

**tahini**

**2 halloumis**

**green parsley, coriander leaves, mint leaves**

**saffron, sumac, za'atar, salt, pepper, coriander seeds, curry powder,  
cinnamon stick, cumin**



# Preparation

**Peel and cut the vegetables. Choose those with little water content. Marinate the vegetables in pomegranate molasses, any spices, lemon, salt and a little olive oil. Grill the vegetables on a preheated grill pan until golden and burned on the edges. Put them back in the marinade for 10 minutes. Grill the halloumi. Put the vegetables, fried pita, and cheese on a plate. Mix yoghurt with tahini. Garnish with pomegranate fruit, herbs, sumac or za'atar. Pour over the sauce. Sprinkle with nuts if you like.**

