

# Salt and Serenity

## Grilled Zucchini Halloumi Chickpea Salad

Serves 4.

Barely adapted from the June 2014 issue of Chatelaine Magazine.

- 1 Tablespoon freshly squeezed lemon juice
- 1 Tablespoon white wine vinegar
- 2 tablespoons extra virgin olive oil
- ½ teaspoon Kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 medium sized zucchini (green or yellow or a combo), washed and sliced on the diagonal into ½ inch thick planks
- 1 Tablespoon olive oil
- 1 teaspoon Kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 250-gram package of Halloumi cheese, sliced ½ inch thick
- 1 teaspoon olive oil
- 1 540-gram can of chickpeas, rinsed and drained
- 3 Tablespoons each of fresh parsley and mint, coarsely chopped

1. Preheat BBQ to medium heat. Whisk lemon juice, vinegar, olive oil and salt and pepper in a small bowl.
2. In a medium sized bowl, toss sliced zucchini with 1 Tablespoon olive oil, 1 teaspoon salt and ¼ teaspoon pepper. Grill zucchini for about 3 minutes per side until golden brown.
3. Heat a nonstick frying pan over medium heat. Add 1 teaspoon olive oil and fry Halloumi cheese for about 2-3 minutes per side until golden brown.
4. Arrange zucchini and Halloumi on a platter. Top with chickpeas, drizzle all with dressing and sprinkle with mint and parsley.

