



Magda's Lentil Noodle Salad with Grilled Eggplant Halloumi Skewers

For 4 servings



Hummus Ingredients

1/4 tsp salt	1 tbsp plain yogurt
1 tbsp olive oil	100g cooked chickpeas
1/2 tsp cumin	1 tbsp tahini (sesame paste)
1/2 tsp pepper	1/4 tsp sweet paprika powder
1/2 tsp lemon juice	

Hummus Preparation

Rinse the chickpeas, drain them, and place them in a blender. Add all the other ingredients and blend until smooth. Season with salt. Alternatively, you can use an immersion blender to puree all the ingredients.

Noodle Salad Ingredients

2 tsp cumin	Juice of half a lemon
1 tsp chili flakes	1 tsp paprika powder
1/2 tsp cinnamon	Salt, Pepper, Olive oil
3 tsp Sambal Olek	250g cooked chickpeas
300g lentil noodles	2 large red bell peppers
Pomegranate syrup	5 tbsp salted peanut butter

Noodle Salad Preparation

Cook the noodles in boiling water until tender. Drain the chickpeas and place them in a bowl. Wash the large bell peppers, cut them into rings, and then dice them. Place the diced bell peppers in a separate bowl. In a small bowl, mix together paprika powder, chili flakes, cumin, cinnamon, peanut butter, salt, pepper, olive oil, lemon juice, and Sambal Olek to create a spice mixture. Add the spice mixture to the chickpeas and stir until well coated. Then, mix in the diced bell peppers. Combine the drained and cooled noodles with the hummus, and gently fold them into the vegetable mixture. Adjust the seasoning with salt, pepper, olive oil, and a drizzle of pomegranate syrup to taste.

Eggplant Skewer Ingredients

2 tbsp oil	Halloumi cheese
1 tsp cumin	1/2 tsp cinnamon
1/2 tsp salt	Juice of half a lemon
2 eggplants	2 sprigs of fresh mint
1/2 tsp pepper	1 tbsp pomegranate syrup
4 spring onions	

Eggplant Skewer Preparation

Slice the eggplants into one-centimeter-thick rounds and cut the Halloumi cheese into large cubes. Remove the roots of the spring onions and cut the green stems into two-centimeter-long pieces. Thread the eggplant rounds, Halloumi cubes, and spring onion pieces onto skewers, alternating them. In a small bowl, combine lemon juice, cumin, salt, pepper, cinnamon, pomegranate syrup, oil, and chopped mint to create a marinade. Brush the skewers on both sides with the marinade. Grill the skewers over medium direct heat until they are golden brown on both sides.

Serve the lentil noodle salad alongside the grilled eggplant-Halloumi skewers on a plate.

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