

Roasted Butternut Squash & Shallots with Haloummi Cheese

2-3	Butternut squash, peeled and cut into chunks
15	Shallots, small, peeled
1	Rosemary sprig
2 tblspn	Olive oil
1 tblspn	Balsamic vinegar
1 tblspn	White wine vinegar
5 tblspn	Olive oil
200g	Rocket leaves
	Salt & pepper
250g	Haloummi cheese, cubed



Pre-heat oven to 180oC and toss the prepared squash and shallots in oil. Season and place in roasting tin (do not overcrowd) and roast for 40-50 mins.

Make the dressing from the wet ingredients and lightly toss the roasted veg in the dressing.

Serve on the prepared cheese, and rocket while warm.