

Recipe: Grilled vegetables with manchego and basil



Ingredients (for 4-6 persons)

- 1 yellow + 1 red bell pepper, seedless, in 4 pieces
- 1 small red onion, cut halves into thick pieces
- 1 zucchini, halved in length and slices of approximately 1 cm
- 3 garlic cloves, whole but skinned
- Extra virgin olive oil
- 400-450 gr chickpeas, out of pot or can, drained
- 2 tablespoons balsamic vinegar
- 2 tablespoons basil, fresh and finely chopped
- Black pepper(mill)
- 1 big hand grated manchego

Preparation method

Preheat the oven on 180°C. Mix the paprika, red onion, zucchini and garlic in a bowl with a dash of olive oil. Spoon the vegetable mix onto a baking tray and bake in the oven for about 20 minutes. In the meantime, stir now and then. Remove from the oven, allow to cool a little and scoop the vegetables into a bowl. Then add the chickpeas, balsamic, basil and a small dash of olive oil. Check the garlic cloves! Maybe you can cut them into pieces or press them above the mixture. Then spoon them together nicely. Sprinkle with the manchego and serve. You can also keep this salad in the refrigerator. Also delicious with round rice by the way!