

Crispy Potato and Halloumi Bake

600g new potatoes
Olive oil for drizzling and brushing
2 x 225g packs halloumi, sliced
200g Greek yogurt
1 spring onion, finely sliced

For the sauce

3 tablespoons extra-virgin olive oil
1 red onion, chopped
2 fat garlic cloves, crushed
5cm fresh ginger, grated
½ teaspoon Aleppo chilli flakes
400g tin chopped tomatoes
4 sun-dried tomatoes, chopped
1 teaspoon dried oregano
Handful basil leaves
1 teaspoon pomegranate molasses, plus extra to drizzle

Heat the oven to 220C. Boil the potatoes in a large pan of water for 12-15 minutes until tender. Drain well, then tip into a medium ovenproof dish, gently squashing them with the back of a spoon. Drizzle with olive oil, season well, then bake for 20-30 minutes until crispy.

For the sauce, heat a frying pan, then add the extra-virgin olive oil and fry the onion, garlic and ginger with a little salt for 8 minutes over a low-medium heat until softened, stirring occasionally. Stir in the chilli flakes and tomatoes, then rinse out the can with 200ml water and add that too. Stir in the sun-dried tomatoes, dried and fresh herbs and pomegranate molasses, then simmer over a low heat for 10 minutes.

Once the potatoes are crispy, turn the grill to medium-high. Spoon the tomato sauce over the potatoes, then arrange the halloumi on top. Brush with oil, then grill for 5-6 minutes until the halloumi is golden. Top with the yogurt, spring onion and a drizzle of pomegranate molasses.

