

*Recipe attributed to Sarah Glover, Traeger Grills Australia Ambassador and Author of WILD: Adventure Cookbook*

### [BBQ - vegetable salad with salsa verde](#)



Cooking time: 30 mins

Prep time: 15

Feeds: 4 people

#### **Ingredients:**

2x Sweet potatoes cut into round circles

3x Corn

1x Capsicum

1x Zucchini

1 cup halloumi sliced (alternative: tofu)

1½-2 cloves garlic

2 big handfuls of fresh flat-leaf parsley

1 bunch of fresh basil

1 handful of fresh mint

1 small handful of capers

1 small handful of gherkins, in sweet vinegar

1 tablespoon mustard

3 tablespoons red wine vinegar

8 tablespoons really good extra virgin olive oil

#### **Method:**

Peel the sweet potato and cut into thick slices. Prepare and slice the rest of your veg, to your liking.

Peel the garlic and pick the herb leaves, then finely chop on a large board with the capers and gherkins.



Place in a bowl, add the mustard and vinegar, then slowly stir in the oil until you achieve the right consistency.

Balance the flavours with black pepper, a bit of sea salt and maybe a little more vinegar.

Heat your [Traeger Grill](#) to 180c, toss all of the vegetables in the extra virgin olive oil and BBQ the vegetables for 30mins or till golden soft and ready.

Whilst the veg is cooking, pop your haloumi or tofu onto the grill and cook until golden brown.

Layer the ingredients onto a share plate and drizzle with the salsa verde.

#### **ABOUT:**

**[Sarah Glover](#), Author of WILD: Adventure Cookbook and Ambassador for [Traeger Grills](#)**

**[Australia](#):** The internationally renowned chef and explorer, who has travelled the world in search of epic food and wild adventures. As a classically trained chef and pastry chef, Sarah brings skill to wood-fired cooking, scaling windswept cliffs and salty stretches of beach to create simple, uncomplicated and seriously tasty food (always with a grin!).

Sarah has forged a career in Bondi Beach, Tasmania and beyond. She is the author of WILD: Adventure Cookbook and owner of the Wild Kitchen, a catering company founded on extraordinary events, cooked up under the stars.

**Traeger Grills Australia:** Traeger Grills, headquartered in Salt Lake City, has been revolutionising BBQ grilling and outdoor cooking for over 30 years with one simple, all-encompassing cooking solution. Traeger pellet grills use 100% all-natural hardwood fuel to infuse food with flavorful smoke, making food taste delicious and most of all, memorable. As the inventor of the original and world's top selling wood-fired grill, Traeger utilizes wood-fired convection power to provide 6-in-1 versatility; grill, smoke, bake, roast, braise and BBQ meals to perfection every time. For more information about Traeger Grills' complete product line, where to buy and to learn more about the wood-fired difference, visit [www.traegergrills.com.au](http://www.traegergrills.com.au)