**Baked halloumi with Puy lentils and tomato**

Serves 4

* 2 sweet pointed red peppers, de-seeded and cut into chunks
* 2 small courgettes, sliced
* 1 tsp fennel seeds
* 2 tsp olive oil
* 400g can chopped tomatoes
* 250g pack ready cooked Puy lentils
* 250g pack halloumi cheese (cut into 8 slices
* 1 tbsp each chopped flat leaf parsley and dill
1. Heat the oven to 220°C/fan 200°C/gas 7.
2. Put the prepared veg and fennel seeds into a medium roasting tin or baking dish. Toss with the oil and season with black pepper. Roast for 10 minutes.
3. Add the tomatoes and half a can of water and roast for a further 10 minutes.
4. Heat the grill to high.
5. Add the lentils to the sauce stir and return to the oven for a few minutes to heat through.
6. Nestle the halloumi slices into the lentil sauce.
7. Grill for 3–4 minutes or until golden.
8. Sprinkle with parsley and dill, before serving.