

Grilled Halloumi Cheese With Lemon Couscous Salad



INGREDIENTS

FOR THE DRESSING

2 tbsp chopped fresh coriander and dill
4 tbsp extra virgin olive oil
2 tbsp balsamic vinegar
1 tbsp tahini
1 tbsp chopped capers
Zest and juice 1 lime
1 clove garlic, finely chopped
Salt and pepper to taste

FOR THE SALAD

200g Tipiak Taboulé Salad Couscous with Mint & Lemon

400ml hot vegetable stock
2 tbsp chopped fresh parsley
2 tbsp chopped pistachios
1 zucchini, sliced and grilled
10 cherry tomatoes, halved
2 tbsp pomegranate kernels

FOR THE HALLOUMI

2 packets halloumi cheese
2 tbsp flour
Salt and pepper
Olive oil for frying



METHOD

- 1 Start this recipe by making up the lemon couscous by covering with the hot stock and allow to soak up for 10 minutes.
- 2 Fluff up and stir in the parsley and chopped pistachios. Place onto a large serving dish and arrange the tomatoes, grilled zucchini and pomegranate kernels.
- 3 Mix together all the ingredients for the dressing and put aside in a bowl. For the halloumi, slice thickly and dust with seasoned flour.
- 4 Heat a pan with oil and quickly fry the halloumi cheese on both sides for 1-2 minutes or till browned.
- 5 Immediately arrange the halloumi onto the couscous salad and drizzle over the herbed dressing.
- 6 Decorate with extra herb leaves and serve.