



# ZA'ATAR CRUSTED HALLOUMI

with Pearl Couscous Salad and Yogurt Dressing

VEGGIE



## HELLO ZA'ATAR

This Middle Eastern spice is the perfect balance of herbal and nutty ingredients

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 746**



Halloumi Cheese



Za'atar Spice



Israeli Couscous



Greek Yogurt



Parsley



Vegetable Broth Concentrate



Roma Tomato



Baby Spinach



Red Onion, chopped



Lemon



## BUST OUT

- Large Bowl
- Measuring Spoons
- Large Non-Stick Pan
- Measuring Cups
- Medium Bowl
- Whisk
- Medium Pot
- Strainer
- Zester
- Paper Towel
- Sugar (1 tsp | 2 tsp)
- Salt and Pepper
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Halloumi Cheese **2** 200 g | 400 g
- Za'atar Spice **8** 1 tbsp | 2 tbsp
- Israeli Couscous **1** ¾ cup | 1 ½ cup
- Greek Yogurt **2** 100 g | 200 g
- Parsley 10 g | 20 g
- Vegetable Broth Concentrate 1 | 2
- Roma Tomato 80 g | 160 g
- Baby Spinach 56 g | 113 g
- Red Onion, chopped 56 g | 113 g
- Lemon 1 | 2

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.



## START STRONG

Toasting the couscous for 1-2 min before adding the water, creates a depth of flavour that is easy to achieve and totally impressive!



**1 COOK COUSCOUS** Heat a medium pot over medium-high heat. When the pot is hot, add **1 tbsp oil**, then **couscous**. Toast, stirring often, until couscous starts to brown, 1-2 min. Add **onions** and cook, stirring often, until softened, 2-3 min. Add **1 ½ cups salted water** (dbl for 4 ppl) and bring to a boil. Reduce heat to medium-low. Cover and simmer until couscous is tender, 8-10 min.



**4 COOK HALLOUMI** Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **halloumi**, cheese-side down. Cook until golden-brown, 2-3 min per side. Remove the pan from the heat and transfer the halloumi to a cutting board. Set aside to cool slightly. When the **couscous** is tender, remove the pot from the heat and stir in the **broth concentrate(s)**.



**2 PREP** Meanwhile, **wash and dry all produce\***. Cut the **tomatoes** into ¼-inch cubes. Rough chop the **parsley**. Zest, then juice **half the lemon** (1 lemon for 4 ppl). Cut the **remaining** lemon into wedges. Cut the **halloumi** into ¼-inch thick slices. Rinse and pat the slices dry with paper towels.



**5 MAKE SALAD** In a medium bowl, toss the **spinach** and **½ tsp oil** (dbl for 4 ppl) together. Set aside. In a large bowl, whisk together **yogurt**, **1 tbsp lemon juice** (dbl for 4 ppl), **1 tsp sugar** (dbl for 4 ppl) and **1 tbsp oil** (dbl for 4 ppl). Add the **couscous**, **tomatoes**, **lemon zest** and **half the parsley**. Gently toss together. Season with **salt** and **pepper**.



**3 COAT HALLOUMI** Sprinkle the **za'atar** onto a small plate. Working with one halloumi slice at a time, firmly press one side of the slice into the za'atar, so it sticks.



**6 FINISH AND SERVE** Cut the **halloumi** into pieces. Divide the **spring mix** between plates. Top with the **couscous salad** and halloumi. Sprinkle over the **remaining parsley** and squeeze over a **lemon wedge**, if desired.

## FLAVOURFUL!

Each bite of this savoury salad is unique and satisfying!