

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Pepper Tree Fine Foods


Hand crafted by Audra Vilkelis in Golden Bay, WA - Peppertree Fine Foods offers a range of meal bases with true quality ingredients. Head to our online Marketplace to see more of her delicious range!



2 Golden Halloumi Couscous

Using local business Peppertree Fine Food's Moroccan couscous kit, this simple dish is topped with cherry tomatoes and golden halloumi. Dinner Twist loves supporting local ♥

 20 minutes

 2-3 servings

 Vegetarian

7 December 2020

Expecting guests?

This is an easy dish to stretch if you are having people over! Use as a side dish and serve with grilled fish, lamb, chicken or vegetable skewers! Make a herb based yoghurt sauce for dipping!

FROM YOUR BOX

CHERRY TOMATOES	1 bag (200g)
HALLOUMI	1 packet
MOROCCAN COUSCOUS KIT	1 packet
RED ONION	1
ZUCCHINI	1
ORANGE	1
PARSLEY	1 bunch

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper

KEY UTENSILS


oven tray, large frypan

NOTES

Reserve remaining spice mix #1 to use on roasted veggies or as a spice rub for barbecue meat or fish.

Toast the almonds in a dry frypan until golden if you like!

No gluten option - you will be receiving quinoa in your Moroccan kit from Pepper Tree Fine Foods. Boil quinoa in a separate saucepan with water for 15 minutes or until tender. Drain and squeeze out excess water. At step 3 add only 1/3 cup water instead of 400ml. Toss cooked quinoa into pan at step 4.

 **VEG OPTION - This dish is vegetarian so there are no additional notes to follow.**



1. PREPARE THE OVEN TRAY

Set oven to 220°C.

Halve cherry tomatoes and cut halloumi into 2-3cm chunks. Toss with oil and 1-2 tsp of spice mix #1 (see notes) on a lined small oven tray and roast for 10-12 minutes or until golden.



2. SAUTÉ THE VEGGIES

Heat a large pan with **2 tbsp oil/butter** over medium-high heat. Slice and add red onion and zucchini. Stir in spice mix #2 and cook for 5 minutes until softened.



3. ADD THE COUSCOUS

Pour **400ml water** into onion & zucchini pan, bring to the boil. Stir in couscous, take off heat and cover with lid. Leave to sit for 6-8 minutes.

**See notes for GF option!*



4. ADD ORANGE & PARSLEY

Meanwhile, peel and chop orange flesh and parsley. Stir through the cooked couscous and season with **salt and pepper** to taste.



5. FINISH AND SERVE

Transfer the couscous to a large serving plate. Top with roasted tomatoes and halloumi. Garnish with the almonds (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

