



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 roasted baby carrots, cherry tomatoes and golden halloumi. Dinner Twist loves supporting local ♥

 20 minutes

 4 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

DUTCH CARROTS	1 bunch
CHERRY TOMATOES	1 bag (200g)
HALLOUMI	2 packets
MOROCCAN COUSCOUS KIT	1 packet
RED ONION	1
ZUCCHINI	1
ORANGE	1
PARSLEY	1 bunch
CHICKPEAS	400g

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper

KEY UTENSILS


oven tray, large frypan

NOTES

Zest orange and add to step 4 for an extra boost of flavour!

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 only add 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.

Trim carrots, halve cherry tomatoes and cut halloumi into 2-3cm chunks. Toss with **oil** and spice mix #1 on a lined oven tray and roast for 15 minutes or until golden and tender.



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. FINISH THE COUSCOUS

Meanwhile, peel and chop orange flesh and parsley (see notes). Drain chickpeas. 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 carrots, 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**

