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Haloumi with Jewelled Couscous Salad

Aside from the festive cheer and presents, our favourite thing about Christmas here at HelloFresh is the colours. With that in mind, why not extend the colours of Christmas into the food you eat – they don't say eat a rainbow for nothing! Glorious red and green are studded through this couscous salad - it's the perfect side for your Boxing Day barbeque. Soaking the dried cranberries in boiling water plumps them up and freshens their flavour beautifully.



Prep: 10 mins Cook: 20 mins Total: 30 mins



level 1

Pantry Items





Boiling Water

Olive Oil



Dried Cranberries



Couscous



Pine Nuts



Parsley



Cucumber



Carrot



Haloumi Lime

2P	4P	Ingredients	
1 packet	2 packets	dried cranberries	
1 cup	2 cups	boiling water *	
½ cup	1 cup	couscous	
1 tbs	2 tbs	pine nuts	
1 bunch	2 bunches	parsley, finely chopped	
1	2	cucumber, finely diced	
1	2	carrot, peeled & grated	
2 tsp	1 tbs	olive oil *	
1/2	1	lime, juiced	#
1 packet	2 packets	haloumi, sliced	

May feature in another recipe

* Pantry Items

Nutrition per serving

Energy	2240	Kj
Protein	19.9	g
Fat, total	21.3	g
-saturated	8.9	g
Carbohydrate	64.9	g
-sugars	14.8	g
Sodium	677	mo

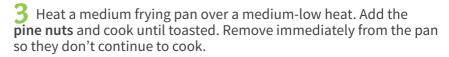
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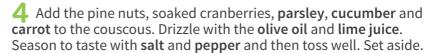
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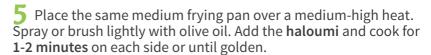


You will need: chef's knife, chopping board, vegetable peeler, box grater, small bowl, large bowl, cling wrap, and a medium frying pan.

- In a small bowl, soak the **dried cranberries** in half of the **boiling** water for 15 minutes. Drain.
- 2 Place the **couscous** in a large bowl. Pour the remaining boiling water over the couscous, stir with a fork, and then cover the bowl tightly with cling wrap. Leave to sit for **5 minutes**. Remove the cling wrap and fluff the couscous with a fork.







Divide the jewelled couscous between plates and top with the haloumi slices.







Did you know? Fresh cranberries bounce! Small pockets of air inside the fruit enable it to bounce. They also float in water, which is how they're harvested.