



Everything
But The Chef

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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



Lime



Haloumi

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 *
½	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	mg

Measuretool

0 cm	1 cm	2 cm



1

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

1 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.



3

3 Heat a medium frying pan over a medium-low heat. Add the **pine nuts** and cook until toasted. Remove immediately from the pan so they don't continue to cook.

4 Add the pine nuts, soaked cranberries, **parsley**, **cucumber** and **carrot** to the couscous. Drizzle with the **olive oil** and **lime juice**. Season to taste with **salt** and **pepper** and then toss well. Set aside.



4

5 Place the same medium frying pan over a medium-high heat. Spray or brush lightly with olive oil. Add the **haloumi** and cook for **1-2 minutes** on each side or until golden.

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



5

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.