



Haloumi & Roast Veggie Couscous with Almonds & Balsamic Glaze

FRESH & FAST

Box to plate: 15 mins

Grab your
Meal Kit



Nutrition Per Serving: Energy 2700kJ (645Cal) | Protein 27.5g | Fat, total 39g - saturated 15.7g | Carbohydrate 44.2g - sugars 13g | Sodium 1690mg
Calorie Smart

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2022 | WK27 | AL



Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Large Frying Pan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Halumi	1 pkt	2 pkts
Couscous with Roasted Vegetables	1 medium pkt	2 medium pkts
Kalamata Olives	1 pkt	2 pkts

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Halumi

2. Zap



Couscous with Roasted Vegetables



Cherry/Snacking Tomatoes



Roasted Almonds

- Cut **halumi** into 1cm-thick slices
- In a frying pan, heat a drizzle of **olive oil** over medium-high heat
- Cook **halumi** until golden brown, **1-2 mins** each side

- Prick holes in **couscous** packet. Microwave until steaming, **1 min**
- Halve **cherry tomatoes**
- Roughly chop **almonds**

3. Toss



Kalamata Olives



Baby Spinach Leaves



Balsamic Glaze



Parsley

- In a bowl, toss **couscous**, **kalamata olives**, **baby spinach** and a drizzle of **oil**. Season
- Plate up **couscous**. Top with **tomatoes**, **halumi** and **almonds**
- Drizzle with **balsamic glaze**. Tear over **parsley** to serve



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