Spring Vegetable & Toasted Pearl Couscous Salad
with Spicy Halloumi Cheese & Hazelnuts

PREP TIME: 15 minutes
COOK TIME: 25-35 minutes
SERVINGS: 2

Halloumi is a deliciously briny Middle Eastern cheese whose springy (or “squeaky”) texture helps it stand up to frying. Here, we’re marinating our halloumi in yogurt and harissa (a smoky red chile paste), then pan-frying it for crispy texture. We’re tossing it with a trio of roasted late spring vegetables—asparagus, Vidalia onion, and rainbow carrots—alongside pearl couscous, toasted first for nutty flavor. We’re serving it all over a refreshing bed of arugula dressed with lemony yogurt, and garnished with parsley, mint, and hazelnuts.

MATCH YOUR BLUE APRON WINE:
Light & Fresh
Serve a bottle with this symbol for a great pairing.

Ingredients

1 cup PEARL COUSCOUS
4 oz HALLOUMI CHEESE
1/2 cup PLAIN GREEK YOGURT
4 RAINBOW CARROTS
1 bunch MINT

1 bunch ASPARAGUS
2 oz ARUGULA
1 LEMON
1 VIDALIA ONION
1 bunch PARSLEY

KNICK KNACKS:

2 Tbsp ROASTED HAZELNUTS
1 Tbsp RED HARISSA PASTE

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Prepare the ingredients & marinate the cheese:
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Peel the carrots and cut into ½-inch pieces on an angle.
- Peel the onion; cut into ¼-inch-thick wedges.
- Cut off and discard the tough, woody stem ends of the asparagus; cut into 2-inch pieces.
- Pick the mint leaves off the stems; discard the stems and roughly chop.
- Pick the parsley leaves off the stems; discard the stems and roughly chop.
- Roughly chop the hazelnuts.
- Quarter and deseed the lemon.
- Large dice the cheese; place in a medium bowl with half the yogurt, the juice of 2 lemon wedges, and as much of the harissa paste as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper.

Roast the vegetables:
- Place the carrots and onion on a sheet pan. Place the asparagus in a bowl. Drizzle each with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned carrots and onion in a single, even layer on 1 side of the sheet pan. Roast 10 to 11 minutes, or until slightly softened. Leaving the oven on, remove the roasted carrots and onion from the oven. Carefully arrange the seasoned asparagus on the other side of the sheet pan. Roast 6 to 7 minutes, or until the carrots and onion are browned and tender when pierced with a fork. Remove from the oven.

Toast & cook the couscous:
- While the vegetables roast, in a medium pot, heat a drizzle of olive oil on medium-high until hot. Add the couscous and season with salt and pepper. Toast, stirring constantly, 2 to 3 minutes, or until fragrant. Add 4 cups of water; heat to boiling on high. Once boiling, cook, uncovered, 4 to 5 minutes, or until tender. Drain thoroughly and return to the pot; stir in the juice of 1 lemon wedge and a drizzle of olive oil. Season with salt and pepper to taste.

Cook the cheese:
- While the couscous cooks, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the marinated cheese (reserving any remaining marinade). Cook, without stirring, 2 to 3 minutes, or until browned. Continue to cook, turning occasionally 2 to 3 minutes, or until browned and crispy. Transfer to a plate; season with salt and pepper to taste.

Finish the couscous:
- To the pot of cooked couscous, add the roasted vegetables, reserved marinade, half the parsley and half the mint; stir to combine. Season with salt and pepper to taste.

Dress the arugula & plate your dish:
- In a medium bowl, combine the remaining yogurt and the juice of the remaining lemon wedge. Season with salt and pepper to taste. Add the arugula; toss to thoroughly coat. Season with salt and pepper to taste. Divide the dressed arugula between 2 dishes. Top with the finished couscous and cooked cheese. Garnish with the hazelnuts and remaining parsley and mint. Enjoy!