

# Roasted Paneer Cheese

over Vegetable, Couscous & Arugula Salad

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients

 4 oz Paneer Cheese

 1 Red Onion

 1 bunch Mint

 1 Tbsp Red Harissa Paste

 ½ cup Pearl Couscous


 1 Bell Pepper


 1 Lemon

 2 tsps Honey

 6 oz Carrots

 2 oz Arugula

 ¼ cup Labneh Cheese

 1 Tbsp Shawarma Spice Blend<sup>1</sup>

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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<sup>1</sup>. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; cut on an angle into 1/2-inch pieces.
- Halve and peel the **onion**; cut into 1/4-inch-wide wedges, separating the layers.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then large dice.
- Medium dice the **cheese** and place in a medium bowl. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat.
- Quarter and deseed the **lemon**.
- In a bowl, combine the **labneh**, 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; stir to combine. Taste, then season with salt and pepper if desired.
- Pick the **mint** leaves off the stems.



## 2 Roast the vegetables

- Line two sheet pans with foil.
- Place the **carrot pieces**, **onion wedges**, and **diced pepper** on one sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **remaining spice blend**; toss to coat. Arrange in an even layer.
- Roast 16 to 18 minutes, or until the vegetables are lightly browned and tender when pierced with a fork.
- Remove from the oven.



## 3 Roast the cheese

- Meanwhile, transfer the **seasoned cheese** to the remaining sheet pan. Arrange in an even layer.
- Roast 14 to 16 minutes, or until lightly browned and slightly crispy.
- Remove from the oven.



## 4 Toast & cook the couscous

- Meanwhile, in a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **couscous**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until lightly toasted.
- Add **4 cups of water** (carefully, as the liquid may splatter). Heat to boiling on high.
- Once boiling, cook, uncovered, 4 to 5 minutes, or until tender. Turn off the heat.
- Drain thoroughly.



## 5 Finish & serve your dish

- In a large bowl, combine the **honey** (kneading the packet before opening), the **juice of the remaining lemon wedges**, and **1 tablespoon of olive oil**. Season with salt and pepper.
- Add the **arugula**, **cooked couscous**, **roasted vegetables**, and **half the mint leaves** (tearing just before adding); season with salt and pepper. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired.
- Serve the **finished salad** topped with the **roasted cheese**. Drizzle with the **sauce** and garnish with the **remaining mint leaves** (tearing just before adding). Enjoy!

