

Grilled Haloumi, Kaleslaw and Couscous Bowls

SERVING
2 people

COOK TIME
15 min



Ingredients

½ cup couscous
½ cup boiling water
1 tsp olive oil
250g haloumi, sliced
40g pepita seeds
½ red onion, sliced thinly
1 Simply Salads Kaleslaw Kit

Method

In a bowl, add couscous and pour over boiling water. Cover bowl with plastic wrap and set aside for 10 minutes. Once couscous is cooked, fluff with a fork.

Heat olive oil in a pan over medium heat. Cook haloumi slices for 1-2 minutes each side until golden. Remove from heat.

To assemble, divide Simply Salads Kaleslaw kit among two bowls. Add couscous and haloumi to the bowls, sprinkle with pepita seeds and red onion. Drizzle dressing over the top, or serve in a side dish.