



**READY TO COOK**  
BY HARRIS FARM

# ROASTED VEGETABLE SALAD WITH GRILLED HALLOUMI AND SALSA VERDE



PREP  
**15 min**



COOK  
**45 min**



SERVES  
**4**

## INGREDIENTS:

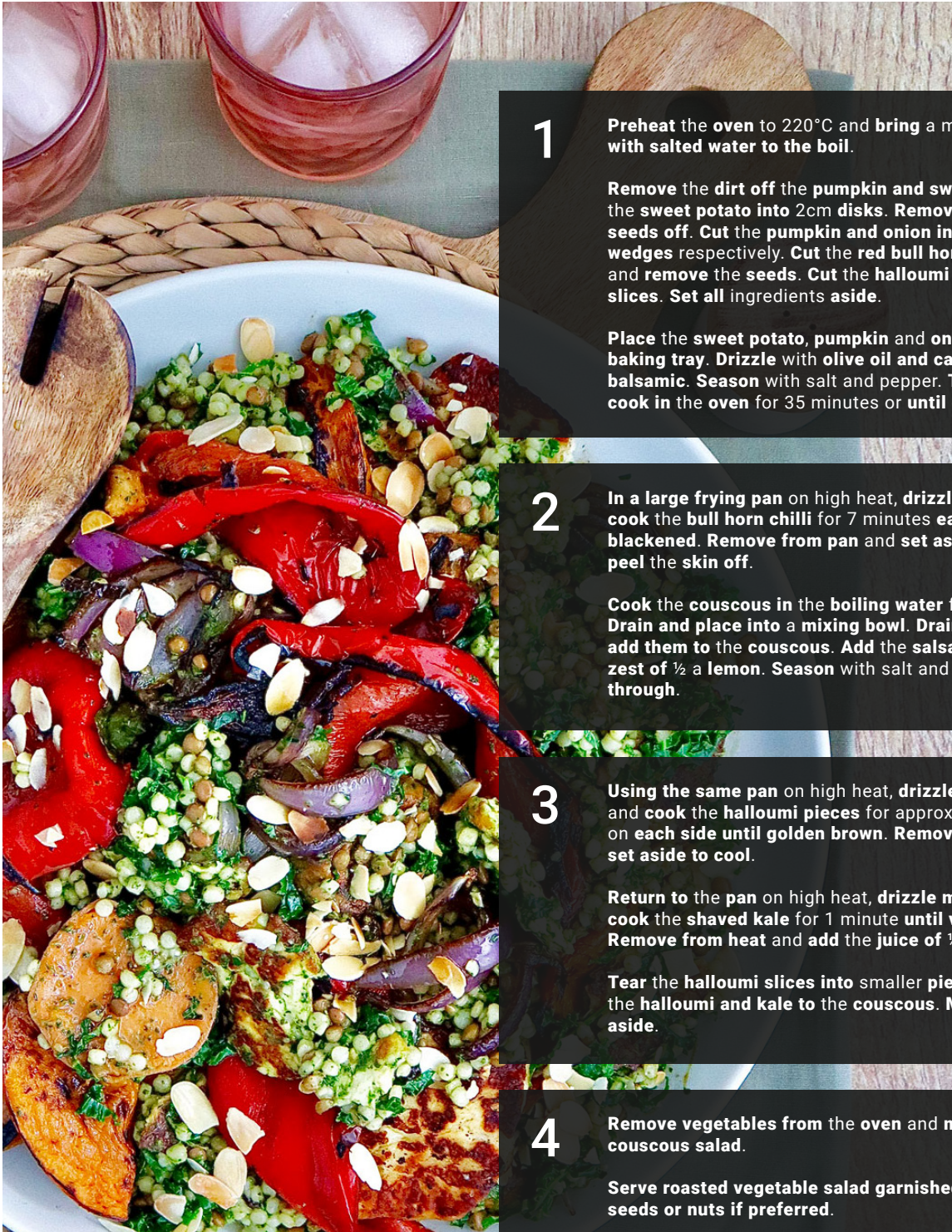
- > ¼ Jap Pumpkin
- > 1 Sweet Potato
- > 1 Red Onion
- > 1 Red Bull Horn Chilli
- > 1 Cup Giant Couscous
- > 400g Lentils
- > 450g Halloumi Cheese
- > 2½ Tbsp Salsa Verde
- > 150g Shredded Kale
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > ½ Tbsp Caramelised Balsamic
- > 2 Tbsp Almonds Flakes



# METHOD – GET COOKING!



1

**Preheat the oven to 220°C and bring a medium sized pot with salted water to the boil.**

**Remove the dirt off the pumpkin and sweet potato. Cut the sweet potato into 2cm disks. Remove the pumpkin seeds off. Cut the pumpkin and onion into 2cm and 1cm wedges respectively. Cut the red bull horn chilli in half and remove the seeds. Cut the halloumi into 4 equal sized slices. Set all ingredients aside.**

**Place the sweet potato, pumpkin and onion on a lined baking tray. Drizzle with olive oil and caramelised balsamic. Season with salt and pepper. Toss well and cook in the oven for 35 minutes or until golden brown.**

2

**In a large frying pan on high heat, drizzle olive oil and cook the bull horn chilli for 7 minutes each side until blackened. Remove from pan and set aside. Once cool, peel the skin off.**

**Cook the couscous in the boiling water for 6-7 minutes. Drain and place into a mixing bowl. Drain the lentils and add them to the couscous. Add the salsa verde and the zest of ½ a lemon. Season with salt and pepper and mix through.**

3

**Using the same pan on high heat, drizzle some olive oil and cook the halloumi pieces for approximately 2 minutes on each side until golden brown. Remove from pan and set aside to cool.**

**Return to the pan on high heat, drizzle more olive oil and cook the shaved kale for 1 minute until vibrant green. Remove from heat and add the juice of ½ lemon to kale.**

**Tear the halloumi slices into smaller pieces, add both the halloumi and kale to the couscous. Mix well and set aside.**

4

**Remove vegetables from the oven and mix with the couscous salad.**

**Serve roasted vegetable salad garnished with roasted seeds or nuts if preferred.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover giant couscous for another delicious Middle Eastern salad.
- Use leftover Salsa Verde on any protein of your preference.
- Use leftover kale for a salad or put through any sauce or curry.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)