



FAST. EASY. FRESH.

HALLOUMI AND ZUCCHINI SKEWERS WITH COUSCOUS AND PARSLEY GARLIC SAUCE

1. Start by prepping your ingredients. Cut the **halloumi** into large cubes. Peel the **zucchini**s completely to make ribbons. Finely chop the **parsley** and peel and mince the **garlic**. Dice the **cucumbers**. Drain and rinse the **chickpeas**.

2. In a bowl, mix 2/3 of the **parsley** with the **garlic**, **lemon zest**, juice of half a **lemon**, 6 Tbsp. **olive oil** and **salt** and **pepper** to taste.

3. Next, bring a small pot with 2 cups of water and the **bouillon cube** to a boil. Add the **couscous**, cover, and remove from the heat. Allow the couscous to absorb the liquid, about 4-5 minutes. Mix the **couscous** with the **chickpeas**, **cucumber**, and 1/3 of the **parsley sauce**.

4. Thread the **halloumi cubes** onto the skewers with the **zucchini ribbons** in a serpentine pattern.

5. Heat 2 Tbsp. of **olive oil** in a large pan over medium-high heat. Cook the skewers for about 1-2 minutes on the four sides. **For the BBQ: Preheat your grill to medium-high. Once the grill is hot, add the skewers and grill for about 4-5 minutes on each side.**

6. To serve, spoon the couscous onto dishes and top with halloumi skewers. Garnish with the remaining **parsley sauce**. Enjoy!



Ingredients (4 Person Serving – 893 Calories Per Serving)

Halloumi	320 g	Chickpeas	1 540 ml Can
Zucchini	2	Mini Cucumbers	4
Parsley	Small Bunch	Vegetable Bouillon	2 Cubes
Garlic	4 Cloves	Olive Oil	8 Tbsp.
Lemon	1	Salt and Pepper	To Taste
Couscous	360 g		

30 Minute Cook Time!