Halloumi Couscous Salad with Lemon

Prep: 10 minutes • Cook: 15 minutes

A bright, herb-packed couscous salad studded with spiced chickpeas, crisp vegetables, and golden seared halloumi, lifted with plenty of fresh lemon. It's hearty, zesty, and satisfyingly savory with a crispy-cheesy finish.

Ingredients

- 1/2 cup olive oil (extra-virgin)
- 4 cloves garlic (finely grated (or minced))
- 2 teaspoons cumin (ground)
- 1 1/2 teaspoons coriander (ground)
- 1 1/2 teaspoons fine sea salt
- 1/4 to 1/2 teaspoon red pepper flakes
- 1 can (15 oz) chickpeas (rinsed)
- 1 1/2 cups couscous (Instant/Quick Cooking, dried)
- 1 1/2 cups water (boiling)
- 1/2 cup lemon juice (fresh)
- 1 cucumber (English, thinly sliced)
- 12 oz cherry tomatoes (halved)
- 1 cup red onion (thinly sliced)
- 1 cup parsley (flat-leaf, chopped)
- 1 cup basil (chopped)
- 1/2 cup mint (chopped)
- 8.8 oz halloumi cheese (sliced 1/4-inch thick)

Instructions

1. In a large nonstick skillet, combine olive oil, garlic, cumin, coriander, salt, and red pepper flakes; warm over low heat until the spices begin to sizzle, about 1 minute.

2. Add the chickpeas and cook, stirring frequently, until warmed through, about 3 minutes; remove the skillet from heat.

3. Meanwhile, add couscous to a large bowl and pour the boiling water over top. Immediately cover to trap steam and let sit 5 minutes, until the water is absorbed and couscous is tender.

4. Pour in the lemon juice and gently fluff the couscous with a fork.

5. Pour the spiced oil and chickpea mixture over the couscous (scrape in as much oil as possible); toss to combine.

6. Add cucumber, tomatoes, red onion, parsley, basil, and mint; toss again and season with more salt if needed.

7. Reheat the nonstick skillet over medium heat. Add the halloumi slices and cook until golden-brown, 1 to 2 minutes per side.

8. Tear halloumi into bite-sized pieces, sprinkle over the salad, and serve.

Tags: Vegetarian, Salad, Quick and Easy, Herby, High Protein, Couscous

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