
















Harissa Stewed Eggplant and Halloumi

with Studded Couscous and Yogurt Sauce

Deluxe Veggie

35 Minutes



-  Halloumi Cheese
1 | 2
-  Couscous
1 cup | 2 cups
-  Flatbread
2 | 4
-  Mirepoix
113 g | 227 g
-  Eggplant
1 | 2
-  Parsley
7 g | 14 g
-  Tomato Sauce Base
4 tbsp | 8 tbsp
-  Roasted Pepper Pesto
¼ cup | ½ cup
-  Harissa Spice Blend
1 tbsp | 2 tbsp
-  Vegetable Stock Powder
2 tbsp | 4 tbsp
-  Greek Yogurt
1 | 2
-  Sultana Raisins
28 g | 56 g
-  Garlic, Cloves
2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep and roast eggplant

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Cut **eggplant** into ½-inch pieces. (TIP: Peel eggplant before cutting, if desired.)
- Transfer **eggplant** to a parchment-lined baking sheet. Drizzle **1 tbsp** (2 tbsp) **oil** over top. Season with **half the Harissa Spice Blend, salt** and **pepper**. Toss to coat
- Roast in the **top** of the oven, stirring halfway until golden and tender, 12-15 min.

2



Finish prep and make sauces

- Meanwhile, roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- Add **half the garlic, half the parsley** and **1 tbsp** (2 tbsp) **butter** to a microwave-safe bowl. Melt for 30 sec. Season with **salt** and **pepper**. Stir to mix.
- Add **yogurt, remaining parsley, remaining garlic** and **½ tsp** (¼ tsp) **sugar** to a medium bowl. Season with **salt** and **pepper**. Stir to mix.

3



Cook couscous and prep halloumi

- Add **half the stock powder, 1 ⅓ cups** (2 ⅔ cups) **water, 1 tbsp** (2 tbsp) **butter** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, remove from heat. Add **raisins** and **couscous**. Stir to combine. Cover and let stand for 5 min. When **couscous** is tender, fluff with a fork.
- Cut **halloumi** into ½-inch cubes, then pat dry with paper towels.

4



Start braise

- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **mirepoix**. Cook, stirring often, until golden and tender-crisp, 2-3 min.
- Add **remaining Harissa Spice Blend**, Stir to coat.
- Add **tomato sauce base, roasted pepper pesto, remaining stock powder** and **¾ cup** (1 ½ cups) **water**. Bring to a simmer.

5



Finish braise and toast flatbreads

- Add **halloumi** and **eggplant**. Stir to coat. Reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly and **halloumi** is tender, 3-4 min. Season to taste with **salt** and **pepper**.
- While **braise** simmers, toast **flatbreads** directly on the **top** oven racks until lightly crisp, 3-4 min.

6



Finish and serve

- Spread **garlic butter** over **flatbreads**.
- Divide **couscous** and **braise** between bowls.
- Dollop **herbed yogurt** over top.
- Cut or tear **garlic flatbread** and serve alongside.