

Sesame-Crusted Halloumi and Veggie Bowls

with Lemony Couscous and Crispy Chickpeas

35 Minutes







Halloumi Cheese



1/2 cup | 1 cup





1 | 2



Spring Mix





113 g | 227 g

Red Cabbage,

shredded 56 g | 113 g



170 g | 340 g



Red Wine Vinegar



1 tbsp | 2 tbsp





Spicy Mayo 4 tbsp | 8 tbsp

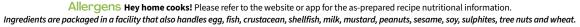


Sesame Seeds 18 g | 36 g



Garlic Salt 1 tsp | 2 tsp





Cooking utensils | 2 baking sheets, colander, large bowl, measuring cups, measuring spoons, medium bowl, medium pot, paper towels, parchment paper, strainer, zester



Prep chickpeas and squash

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Drain and rinse chickpeas, then pat dry with paper towels. Remove any skins that have fallen off.
- To a parchment-lined baking sheet, add chickpeas, squash, half the garlic salt, half the sesame seeds and 1 tbsp (2 tbsp) oil. Season with pepper, then toss to coat. (NOTE: For 4 servings, use 2 baking sheets, with 1 tbsp oil per sheet.)



Roast chickpeas with squash and marinate cabbage

- Roast chickpeas and squash in the middle
 of the oven for 22-25 min, stirring halfway
 through, until squash is tender and
 chickpeas are golden and crisp. (NOTE: For
 4 servings, roast in the middle and the
 bottom of the oven, rotating sheets halfway
 through.)
- To a medium bowl, add cabbage, vinegar,
 ¼ tsp (½ tsp) sugar and ¼ tsp (½ tsp) salt.
 Season with pepper. Using hands, massage cabbage and set aside.



Cook couscous

- To a medium pot, add **remaining garlic salt** and **⅓ cup** (1 ⅓ cups) **water**. Bring to a boil over high.
- Once boiling, stir in couscous. Remove the pot from heat, then cover and set aside for 5 min for couscous to rehydrate.



Prep and roast halloumi

- Using a strainer, rinse halloumi in cold water, then pat dry with paper towels. Cut or tear halloumi into ½-inch pieces.
- To a parchment-lined baking sheet, add halloumi, remaining sesame seeds and 1 tbsp (2 tbsp) oil. Toss to coat.
- Roast in the **bottom** of the oven for 14-16 min, stirring halfway, until **halloumi** is golden and crisp.



Finish prep

- Meanwhile, zest, then juice half the lemon.
 Cut remaining lemon into wedges.
- Halve, pit, then peel avocado. Cut into ½-inch peices.
- To a large bowl, add tahini sauce, lemon zest, 1 tbsp (2 tbsp) lemon juice and ¼ tsp (½ tsp) sugar. Stir to mix.
- Place spring mix on top of tahini-lemon dressing. Do not mix until step 6.



Finish and serve

- Drizzle ½ tbsp (1 tbsp) oil over couscous, then fluff with a fork.
- Toss salad.
- Divide couscous and salad betwen bowls.
- Top with roasted chickpeas and squash, cabbage, avocado and halloumi.
- Drizzle **spicy mayo** over top.

Measurements within steps

tbsp (2 tbsp)

sp) oil

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.