



Roasted Lemon-Shallot Halloumi Cheese with Jeweled Israeli Couscous

Ready: 30-40 min Serves: 2

710 calories

Halloumi, traditionally used in Greek and Turkish cuisines, is a cow or goat's milk cheese with a mild, salty flavor. Thanks to its firm, springy texture, its shape holds well when grilled or roasted at high heat. Roasted with white wine, lemon, and shallot, this preparation adds tangy flavor and a pan sauce to the salty blocks.



1. Prepare Ingredients

Preheat oven to 400°F. Thinly slice **lemon**. Peel **shallot** and thinly slice. Finely chop **dried apricots**. Cut **halloumi** into 6 rectangular blocks. Roughly chop **pistachios**.



2. Roast Halloumi

Arrange **halloumi** in a single layer in a medium ovenproof pan or baking dish. Season with **pepper** and arrange **lemon** and **shallot** on top. Pour over **white wine**. Transfer to oven and roast until halloumi is warmed through and light golden around edges, about 20 minutes.



3. Sauté Spices

While halloumi roasts, heat **1 tablespoon olive oil** in a medium high-sided pan over medium heat. When oil is shimmering, add **spice mix** and sauté until fragrant, about 1 minute. Add **currants**, **Israeli couscous**, and **dried apricots** and stir to coat.



4. Cook Couscous

Cook **couscous** until lightly toasted, about 2 minutes. Add **2 cups water** and stir to combine. Increase heat to high and bring to a boil, then reduce heat to medium and simmer until liquid is absorbed and couscous is tender, 8-10 minutes.






5. Season Couscous

Taste **couscous** and add **salt** and **pepper** as needed. Remove pan from heat and stir in **pistachios**. Once halloumi is warmed and golden, heat broiler to high. Transfer **halloumi** to top rack and broil until deep golden, 2-3 minutes.



6. Plate Halloumi

Divid **halloumi** and **couscous** evenly between 2 plates. Serve.

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Q- RECIPE TIPS

Be sure to read through the entire recipe before you begin cooking. Trust us-- you'll be glad you did!

Don't neglect your couscous on the stovetop; it benefits from occasional stirring to prevent sticking to the bottom of the pan. Be sure the liquid absorbs completely to avoid gummy grains.

Q- INGREDIENTS

- 1 lemon
- 1 shallot
- 1 ounce dried apricots
- 8 ounces halloumi cheese
- 2 tablespoons pistachios
- ¼ cup white wine
- 1 spice mix
- ½ teaspoon ground cardamom
- ¼ teaspoon ground cloves
- 1 tablespoon currants
- 1 cup Israeli couscous

Q- YOU'LL NEED

- medium ovenproof pan or baking dish
- medium high-sided pan
- 1 tablespoon olive oil
- 2 cups water
- kosher salt
- black pepper

Seasoning your food is the most crucial step in imparting flavor. Taste and add salt and pepper accordingly and as directed during cooking.