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**Botanic Cottage Community Cook Club 29th April 2020**

**Halloumi and kale tabbouleh**



Serves 2

* 125g couscous
* 100g halloumi cheese (½ a packet)
* 2 tomatoes or a large handful of cherry tomatoes
* ½ a cucumber
* Large handful fresh parsley
* Large handful fresh mint
* 2 large handfuls kale, scrunched (see above)
* 1 lemon, zested and then juiced
* Olive oil, salt and pepper

You will need a chopping board, a knife, a small non-stick frying pan, a small bowl and a large bowl.

1. Boil the kettle and cover the cous-cous with 150ml water in a small bowl. Add a drizzle of olive oil and a squeeze of lemon. Cover with a plate while you get on with the salad.
2. Scrunch the kale (see above) and wash and roughly chop all the herbs.
3. Slice the halloumi into cubes.
4. Heat a small non-stick frying pan with no oil. Gently fry the halloumi until golden brown on each side. Keep an eye on it as it’s easy to burn it.
5. Dice the tomatoes and cucumber.
6. Uncover the couscous and use a fork to fluff up the grains.
7. Tumble everything into a large bowl with a generous drizzle of olive oil, some lemon zest and the rest of the lemon juice. Add salt and pepper to taste.