



RECIPE | PEPPERS

VEGGIE AND HALLOUMI SALAD



10 min
PREP.

25 min

15 min
COOKING



2



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced and seeded
- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 1 dry pint** Pure Flavor® Juno® Bites Grape Tomatoes, halved
- 16 oz** pearl couscous
- 9 oz** halloumi
- 2** ears of corn
- 1 cup** olive oil
- ½ cup** pine nuts
- ½ cup** basil, chopped
- ½ cup** mint, chopped
- ½ cup** lemon juice
- 3 tbsp** white wine vinegar
- Salt and pepper to taste



DIRECTIONS

- 1 Cook couscous according to package instructions and pour into big bowl.
- 2 Boil the ears of corn. Slice the kernels off the cob and add it to the bowl of couscous.
- 3 Slice the halloumi into strips or cubes. Add oil to a sauté pan. Once it is hot, add halloumi and cook for 2-3 minutes per side. Remove and add to the bowl of couscous.
- 4 In the same pan, add in pine nuts. Cook until golden brown. Remove and add to main bowl.
- 5 Add tomatoes, mini peppers and cucumbers to large main bowl and stir everything.
- 6 Add olive oil, lemon juice and white wine vinegar. Mix everything together and top with basil and mint.

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