



## **SESAME CRUSTED HALLOUMI WITH JALAPENO TEQUILA YOGHURT**

### **DRESSING**

**Serves: 4**

**Preparation Time: 30 Mins**

### **INGREDIENTS**

- 500gms Couscous cooked
- 1 red onion finely chopped
- 200gms cherry tomatoes halved
- 2 Tbsp Olive oil plus a little for frying
- Juice of 1 lemon
- 500gms Sirimon halloumi sliced
- 50gms Sesame seeds
- 2 Tbsp Honey
- few stalks parsley chopped
- few stalks coriander chopped
- 50 gms pomegranate seeds

### **For the Jalapeno Tequila Yoghurt**

- 300gms greek yoghurt
- 50gms Jars of Goodness Jalapeno Tequila Sauce

### **Method**

1. To make the jalapeño yogurt, put all the ingredients in a small food processor or blender with 1 tbsp of water and whizz until smooth.
2. Tip the Couscous into a bowl with the red onion, tomatoes and a little seasoning, and toss with the olive oil and lemon juice.
3. Tip the sesame seeds onto a plate and use to coat the halloumi slices, patting to stick. Heat a large non-stick frying pan over a medium-high heat with a drizzle of oil and fry the halloumi slices for 4-5 minutes or until golden on both sides. Turn down the heat, pour on the honey and turn the slices until glazed.
4. Stir the herbs and pomegranate seeds through the couscous. Spread the yogurt across a serving plate, pile on the couscous and top with the halloumi.