



MUSHROOM AND HALLOUMI KEBABS WITH ROSA HARISSA SPICED TABBOULEH (courtesy of@jikos_and_mwikos)

SERVES 4

PREP TIME: 1 HOUR

For the Mushroom & Halloumi Kebabs

- 400gms Button Mushrooms
- 225gms Halloumi Cheese
- 2tbsp Jars of Goodness Rose Harissa Paste
- 2tbsp Olive Oil
- Juice of 1 whole lemon
- 1.5 tsp of grounded cumin
- 1.5 tsp of smoked paprika
- 3/4 tsp grounded cinnamon
- 3/4 tsp grounded ginger
- 3/4 tsp mixed herbs
- 3/4 tsp turmeric powder
- 1/2 tsp Salt
- 1 tsp grounded black pepper

For the Tabbouleh

- 250gms Coarse Bulgur wheat
- 1tsp salt

For the Dressing

- 12 mint leaves
- 1 large bunch of parsley
- Juice of 1 lemon
- 4 cloves of garlic
- 25ml Olive oil
- 2tbsp Jars of Goodness Rose Harissa Paste

To serve: roasted cherry tomatoes or roasted veg of your choice

Method

- In a large bowl, make the marinade for the mushrooms and halloumi. Combine the Jars of Goodness Rosa Harissa, olive oil, lemon juice, ground cumin, smoked paprika, ground cinnamon, ground ginger, mixed herbs, turmeric, salt and black pepper.
- Prepare the mushrooms by removing the stalks and brushing off the dirt. **DO NOT WASH THE MUSHROOMS.**
- Slice the halloumi into 1inch squares
- Add the mushrooms and halloumi to the marinade and mix well until all coated. Marinate for at least 4 hours.
- Arrange the marinated mushrooms and halloumi on skewers and bake for 25 mins at 180 Degrees.
- Meanwhile, make the dressing in a food processor. Add all. The ingredients and blend until well combined. Set aside.
- Add the bulghur wheat to boiling water and a pinch of salt. Cook until soft.
- Drain the bulghur. Wheat once cooked and stir in the dressing.
- To serve, add the tabbouleh to a plate, top with the kebabs and add some roasted cherry tomatoes or veges of your choice to the side.

