

## INGREDIENTS

Haloumi (or a grilling cheese alternative)  
8oz  
1 red onion  
1 zucchini  
A couple of grape tomatoes  
1 lemon  
Cilantro for garnish (optional)  
Couscous 6oz  
Veggie stock  
Harissa spice  
Ground sumac

## INSTRUCTIONS

1. Heat Broiler to high. Wash and dry produce.
2. Halve, peel, and cut onion into 1/2 inch thick wedges, dice one wedge and put aside for later. Slice zucchini lengthwise, halve tomato's. Toss veggies in a bowl with olive oil, salt, pepper, and sumac to taste and broil for ~10 minutes.
3. While the veggies broil, put some olive oil in a small pot over medium high heat. Add couscous and onion, stir until lightly toasted (2-3min) and add 3/4 cup water and a little veggie stock. Keep covered, cook for 6-8 min.
4. Slice haloumi into 1-1/2 inch thick slices. Pat or toss in harissa spice. Heat a pan with olive oil. Add cheese to pan and cook until both sides are browned, 1-2 min per side.
5. When everything is done, fluff couscous with fork and add a squeeze of lemon. Split between two plates, put veggies and haloumi on top. Sprinkle with cilantro and lemon juice to taste.

**eden**  
SPECIALTY CIDERS



## Harissa spiced Halloumi



2 servings



30 minutes

Brut Nature is our answer to champagne. It's at once celebratory sparkler and a serious food wine, built of mostly bittersharp apple varieties lending complexity and structure, resting on lees for at least 18 months, creating depth and a creamy mouthfeel.

The lemony flavors in the couscous dance with the bubbles while the spice of the harissa highlights the refreshing, dry qualities of Brut Nature. It's a great vegetarian meal option, and you can easily swap out the couscous with rice to make the entire experience gluten-free!

### NOTES

If you would like to make this dish gluten-free you can swap out the couscous for rice. If you'd like more veggies, use a cauliflower rice and spice it with harissa as well for a smokier, hotter dish!