

Sweet Chilli Glazed Cheese and Spicy Aioli with jewelled couscous

Veggie Quick Cook 20-25 mins • Spicy

21



Couscous



Vegetable Stock



Grilling Cheese



Tomato



Cucumber



Lemon



Middle Eastern
Style Spice Mix



Harissa Paste



Honey



Aioli



Sweet Chilli Sauce

Pantry Items: Oil, Salt, Pepper, Water, Sugar



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Ingredients

	2P	4P
Couscous	100 g	250 g
Vegetable Stock	1 sachet	2 sachets
Grilling Cheese	200 g	400 g
Tomato	2 units	4 units
Cucumber	1 unit	2 units
Lemon	1 unit	2 units
Middle Eastern Style Spice Mix	1 sachet	2 sachets
Harissa Paste	1 sachet	2 sachets
Honey	1 sachet	2 sachets
Aioli	1 sachet	2 sachets
Sweet Chilli Sauce	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	503 g	100 g
Energy (kJ/kcal)	3389 kJ/ 810 kcal	673.8 kJ/ 161 kcal
Fat (g)	46.6 g	9.3 g
Sat. Fat (g)	18.2 g	3.6 g
Carbohydrate (g)	64.3 g	12.8 g
Sugars (g)	22.1 g	4.4 g
Protein (g)	35 g	7 g
Salt (g)	5.7 g	1.1 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.

Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Share your creations with
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!



Cook the Couscous

- Pop the **couscous** into a bowl.
- Stir in 200ml boiling **water** (500ml for 4p) and the **vegetable stock powder**.
- Cover with a plate or cling film.
- Leave aside for 10 mins or until ready to serve.



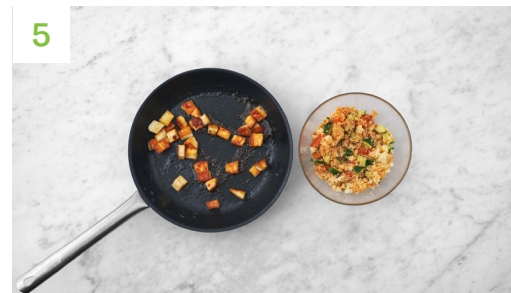
Assemble the Salad

- Meanwhile, in a large bowl, combine **half** the **harissa paste**, **honey**, a good squeeze of **lemon** juice and ½ tsp of **sugar** (double for 4p).
- Stir the chopped **cucumber** and **tomato** into the bowl and toss to coat in the dressing. Season with **salt** and **pepper**.
- In a separate small bowl, combine the **aioli** and remaining **harissa paste**.



Get Prepped

- Meanwhile, drain the **grilling cheese** then cut into 2cm cubes. Add to a bowl of cold **water**.
- Cut the **tomato** into 1cm chunks.
- Trim the **cucumber**, then quarter lengthways. Chop widthways into small pieces.
- Cut the **lemon** into quarters.



Final Touches

- When the **grilling cheese** is golden, remove from the heat and add **half** of the **sweet chilli sauce** to the pan.
- Turn the **cheese** to glaze in the sauce.
- Add the **couscous** to the bowl with the **tomatoes** and **cucumber**.
- Toss together.



Fry the Cheese

- Remove the **cheese** cubes from the **water** and pat dry with kitchen paper.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **grilling cheese** until golden, turning often, 4-5 mins.
- Add the **Middle Eastern spice mix** to the pan for the final min of frying time.



Serve and Enjoy

- Share the **couscous** between bowls.
- Top with the glazed **grilling cheese**.
- Finish by drizzling over the **harissa aioli** and remaining **sweet chilli sauce**.
- Serve with any remaining **lemon** wedges for squeezing over.

Enjoy!