



# Greek Style Cheese and Couscous Salad

with cucumber, tomato and harissa aioli

20 – 25 mins • Veggie • Spicy

21



Couscous



Stock



Tomato



Cucumber



Lemon



Harissa Paste



Honey



Aioli



Greek Style Cheese



Avocado



Parsley

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



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
Stock	1 sachet	2 sachets
Tomato	2 units	4 units
Cucumber	2 units	4 units
Lemon	1 unit	2 units
Harissa Paste	1 sachet	2 sachets
Honey	1 sachet	2 sachets
Aioli	1 sachet	2 sachets
Greek Style Cheese	100 g	200 g
Avocado	1 unit	2 units
Parsley	5 g	10 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>532.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3233 kJ/ 773 kcal	607 kJ/ 145 kcal
Fat (g)	49.8 g	9.4 g
Sat. Fat (g)	13.5 g	2.5 g
Carbohydrate (g)	68.6 g	12.9 g
Sugars (g)	15.8 g	3 g
Protein (g)	20.2 g	3.8 g
Salt (g)	3.7 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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

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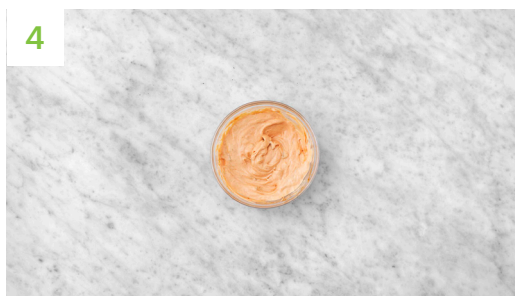


You can recycle me!



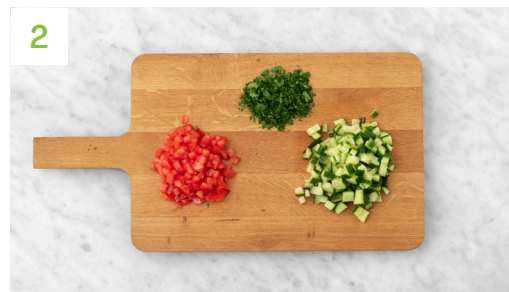
### Cook the Couscous

- Pop the **couscous** into a bowl.
- Stir in 200ml boiling **water** (4P: 500ml | 6P: 600ml) and the **stock**.
- Cover with a plate or cling film.
- Leave aside for 8-10 mins (or until ready to serve).



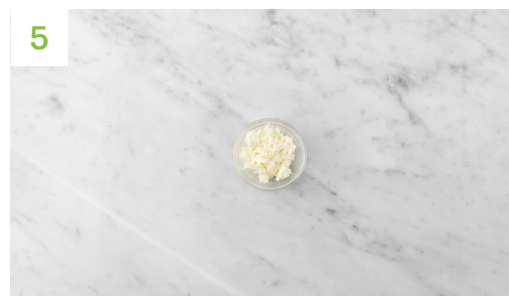
### Mix the Harissa Aioli

- Add the **aioli** and remaining **harissa paste** to a separate small bowl.
- Mix well to combine.



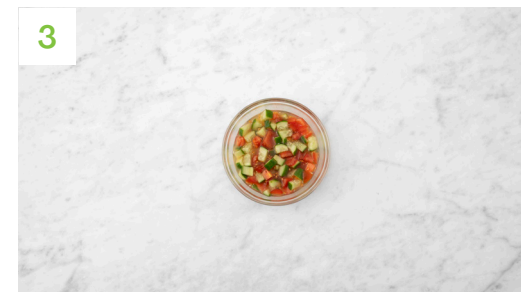
### Get Prepped

- Cut the **tomato** into 1cm chunks.
- Trim the **cucumber**, then quarter lengthways. Chop widthways into small pieces.
- Cut the **lemon** into quarters.
- Roughly chop the **parsley** (stalks and all).



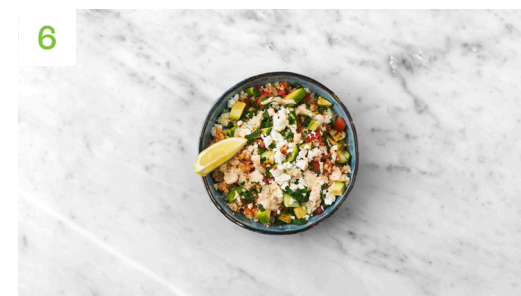
### Final Touches

- Crumble the **Greek style cheese**.
- Halve the **avocado** and remove the pit. Use a spoon to scoop out the flesh and chop into 1cm pieces.
- Toss the **couscous** with the **tomatoes** and **cucumber**, **half** the **parsley** and the **avocado** until everything is equally distributed.



### Assemble the Salad

- In a large bowl, combine **half** the **harissa paste**, **honey**, a good squeeze of **lemon** juice and ½ tsp **sugar** (per 2P).
- Add the chopped **cucumber** and **tomato** to the bowl.
- Toss to coat in the dressing. Season with **salt** and **pepper**.



### Serve and Enjoy

- Share the **couscous** between bowls.
- Top with the **Greek style cheese**.
- Finish with a sprinkling of the remaining **parsley** and a drizzle of **harissa aioli**.
- Serve with any remaining **lemon** wedges for squeezing over.

Enjoy!