

Season: January - June

Cool Tassie Broccoli

Broccoli Couscous Salad with Halloumi

Serves 4

- 1 medium head of Tassie broccoli
- 1 cup couscous
- 1 cup hot stock
- 2 tablespoons lemon juice
- 150g halloumi
- 1 tablespoon olive oil
- 1/2 cup finely sliced Tassie red onion
- 1/4 cup roasted pine nuts
- 1 cup torn mint leaves
- 1/2 cup torn flat leaf parsley leaves



Cut broccoli into florets. Place the couscous, stock and lemon juice in a pan. Bring to the boil, add broccoli, cover and simmer for 2 minutes then turn off the heat and leave to rest.

Cut the halloumi into slices. Brush with a little of the olive oil and fry in a non stick pan on each side until golden. Stir the red onion, pine nuts, remaining oil, mint and parsley leaves into the couscous. Serve garnished with halloumi.