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RECIPE



Juicy, golden and full of fire, these Grilled Halloumi & Chilli Skewers bring bold flavour to your summer menu. Made with our Kouzina Halloumi with Chilli, they're served over lemony couscous and finished with a cool yoghurt drizzle for perfect balance.

#### Ingredients:

- 225g Kouzina Halloumi with Chilli
- 1 red pepper
- 1 yellow pepper
- 1 red onion
- 2 tbsp olive oil
- 1 tsp smoked paprika
- Freshly ground black pepper
- 4 metal or soaked wooden skewers

#### Lemony Couscous:

- 200g couscous
- 250ml hot vegetable stock
- Zest & juice of 1 lemon
- 2 tbsp olive oil
- Fresh parsley, finely chopped
- Salt to taste

#### Yoghurt Dressing:

- 150g Greek yoghurt
- 1 small garlic clove, grated
- 1 tbsp lemon juice
- 1 tbsp olive oil
- Salt & pepper to taste

#### Method:

- Chop the Halloumi, peppers and onion into bite-size chunks.
- Thread onto skewers and brush with olive oil, paprika & pepper.
- Grill for 8–10 mins, turning until charred & golden.
- Pour hot stock over couscous, cover and steam 5 mins. Fluff, then stir through lemon zest, juice, oil & herbs.
- Whisk dressing ingredients until smooth.
- Serve skewers on couscous with a drizzle of yoghurt dressing.

#### Serving Suggestion:

Pair with a fresh herb salad, serve as a sharing plate, or add flatbreads and pickles for a full mezze-style dish.