

MasterFoodsTM

PROFESSIONAL

Charred Halloumi and Vegetable Skewers with Fragrant Rice
RECIPE

Charred Halloumi and Vegetable Skewers with Fragrant Rice



<?xml version="1.0"?>

TIME

5-10 minutes

INGREDIENTS

9 items

MAKES

6 servings

This colourful and fragrant dish is a fantastic crowd pleaser and the veggies can easily be swapped out for anything in season. If using bamboo skewers, soak in water at least 30 minutes ahead of time.

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INGREDIENTS

- 1 cup Couscous
- Small pinch of Saffron
- 1 tbsp. Olive Oil, plus more for frying
- Zest and juice of 1 Lemon, juice divided in half
- 2 medium Zucchini, peeled into thick ribbons
- 450 g Halloumi, cut into 3 cm chunks
- 2 medium Red Capsicums, cut into big chunks
- 1 tbsp. MasterFoods™ Professional Moroccan Seasoning
- Handful of fresh Oregano Leaves

PRODUCTS USED



MasterFoods Professional Moroccan Seasoning 755g

[SEE DETAILS](#)

Cooking Instructions:

- 1
For the couscous, pour dry couscous into a large mixing bowl and add 1 cup of boiled water. Add saffron, olive oil, and lemon zest, then stir and cover for 5 minutes.
- 2
Fluff up with a fork, add half the lemon juice, and set aside covered until needed.
- 3
For the skewers, preheat a barbecue or grill to medium-high heat.
- 4
Taking a few strips of zucchini ribbons thread onto the skewers, folding over itself. Follow with a piece of halloumi, then red capsicum.
- 5
Repeat and alternate until the skewer is full. Repeat on remaining skewers.
- 6
Brush over with olive oil ensuring everything is evenly coated and sprinkle over the

Moroccan seasoning.

7. 7

Cook for a few minutes on each side until lightly charred and grill marks appear.

8. 8

Remove from heat, squeeze over the remaining half of the lemon juice, and let rest.

9. 9

Serve the skewers over the couscous and scatter over some fresh oregano.

Tips:

1. 1

This dish can be served with a drizzle of honey over the veggie skewers.

2. 2

Add some currents, sultanas or dried cranberries to your couscous.

3. 3

Can be served with MasterFoods™ Professional Sweet Chilli Sauce or MasterFoods™ Professional Aioli.

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Cooking time

10 min

Ingredients

11 items

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Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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