

30 minutes

Serves 3-4

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Ingredients:

- 4 cups (400g) cooked couscous
- 1 red onion, finely chopped
- ½ packet (50g) raw almonds, toasted and chopped
- Handful fresh mint, chopped
- Handful fresh parsley, chopped
- 1 peach, sliced
- 1 nectarine, sliced
- 2 plums, sliced
- 2 apricots, sliced
- 2 Tbsp (30ml) olive oil + extra for drizzling
- Salt and milled pepper
- 1 block (150g) halloumi cheese, cubed

Method

1. Combine couscous, onion, nuts and herbs.
2. Toss stone fruit with couscous, dress salad with half the olive oil and season.
3. Heat remaining oil in a pan and fry halloumi until golden and crispy.
4. Serve salad topped with halloumi and drizzle with extra olive oil.

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