Pearl Couscous, Tuna & Haloumi Salad

This delicious salad is perfect for lunch or dinner – it will have everyone coming back for more!

Recipe supplied by John West.

Ingredients

1 1/2 cups pearl couscous

1 1/2 tablespoons red wine vinegar

425g can John West Chunk Style Tuna in Olive Oil Blend, drained, reserving 1 1/2 tablespoons oil

1 cup roasted red capsicum chunks

1/4 cup fresh mint leaves

2 cups watercress leaves

200g haloumi, sliced in 1/2 cm thick slices

Method:

1. Cook pearl couscous following packet directions. Drain and cool.
2. Combine red wine vinegar and reserved tuna oil to make a dressing and set aside.

3. Combine ingredients, except haloumi in a large serving bowl. Drizzle with dressing.
4. Heat a large non-stick frypan, spray with oil and cook haloumi for 1 minute on each side or until golden. Add to salad. Serve immediately.