

Webfid00338hero haloumipestapasta 020

## Haloumi Pesto Pasta

with Spinach and Vegetables.



20-30min



4 Portions

Haloumi has to be one of our favourite ingredients! It takes a starring role in this recipe, balancing the satisfying pasta, rich pesto and fresh veggies to perfection. Bellissimo!

## What we send

- penne rigata <sup>1</sup>
- basil pesto sauce <sup>15</sup>
- haloumi <sup>7</sup>
- baby spinach leaves
- basil
- cherry tomatoes
- slivered almonds <sup>15</sup>
- green beans
- broccoli

## What you'll require

- olive oil
- salt and pepper

## Utensils

- Colander
  - large saucepan
  - medium frypan
- Our veggies come straight from the farm, so please wash them before cooking.

## Cooking tip

If some of your family don't like baby spinach leaves, leave it out then toss it through at the end for those who do like it.

## Allergens

Gluten (1), Milk (7), Tree Nuts (15).  
May contain traces of other allergens.

## Nutrition per serving

Energy 890.0kcal, Fat 36.1g, Proteins 34.5g, Carbs 101.5g



### 1. Prepare ingredients

Bring a medium / large saucepan of salted water to the boil for the pasta. Cut the tomatoes in half. Coarsely chop the olives. Squeeze the juice from half / the lemon. Put the tomatoes, olives and lemon juice in a bowl and season with salt and pepper. Using a fork, press down on the tomatoes so they release a little juice. Set aside.



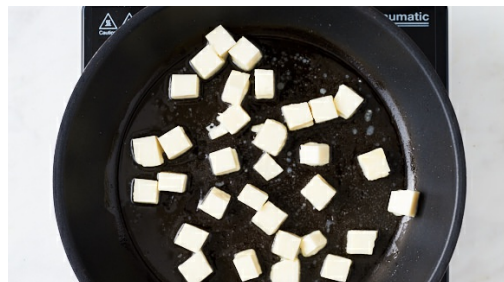
### 2. Cook pasta

Bring a large saucepan of salted water to the boil for the pasta. Trim ends of broccoli, then cut stalks and florets into 1-2cm pieces. Trim ends of green beans and cut into 2-3cm pieces.



### 3. Toast almonds

Cook the pasta in the pan of boiling water for 8 mins. Add the beans and broccolini and cook for a further 2-3 mins until vegetables are tender. Reserve 60ml (1/4 cup) of the cooking liquid then drain.



### 4. Prepare ingredients

Meanwhile, heat a medium frypan over medium-high heat and toast the almonds for 3-5 mins until golden. Remove from the pan and set aside.



### 5. Add pesto

Return the pasta to the pan with the pesto sauce and reserved cooking liquid and toss to combine.



### 6. Get ready to serve

Cut haloumi into fingers. Heat 1 tbs oil in the same frypan over medium-high heat and fry haloumi for 3 mins each side or until golden. Add the tomatoes and baby spinach to the pasta (see cooking tip) and gently toss to combine. Season with sea salt and pepper to taste. Divide pasta and vegetables between bowls. Scatter over the almonds an