

Webfid00267hero risoni

Risoni with Rocket Pesto,

Vegetables and Haloumi



30-40min



4 Portions

Once you discover how easy it is to make your own pesto, you might never buy it again! Our delicious rocket pesto is whipped up in a matter of minutes and is a fantastic way to get kids to eat their greens without realising - tossed through pasta and topped with salty haloumi and crunchy almonds, it tastes like a gourmet meal, yet is ready in a flash.

What we send

- roma tomato
- green peas
- broccoli
- risoni ¹
- flaked almonds ¹⁵
- garlic
- parmesan ⁷
- baby rocket
- lemon
- haloumi ⁷

What you'll require

- olive oil
- salt

Utensils

- large frypan
- large saucepan

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

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

Nutrition per serving

Energy 785.0kcal, Fat 36.4g, Proteins 36.3g, Carbs 72.7g



1. Prepare ingredients

Trim the **broccoli** and cut into small florets. Coarsely chop the **tomatoes**. Cut the **haloumi** into 1cm cubes. Bring a large saucepan of salted water to the boil for the pasta and vegetables. Zest and juice the **lemon** (you will need 2 tbs juice).



2. Make pesto

Coarsely chop the **rocket**. Coarsely grate the **parmesan**. Coarsely chop half the **garlic** (discard remaining half). Place the rocket, garlic, 2 tsp **zest**, 80ml (1/3 cup) **oil** and three quarters of the **almonds** in a blender and blend to a coarse paste. Stir through the parmesan.



3. Cook pasta

Meanwhile, cook the **pasta** in the pan of boiling water for 6 mins, adding the broccoli for a further 2 mins.



4. Add peas

Add the **peas** to the pan, then drain well and return mixture to pan to keep warm.



5. Cook haloumi

Meanwhile, heat 1 tbs **oil** in a large frypan over medium heat. Cook the **haloumi** for 1-2 mins each side until golden.



6. Get ready to serve

Add the **pesto** and **tomatoes** to the **pasta** and gently toss to combine. Serve topped with the **haloumi** and remaining **almonds**.