



Haloumi and Pesto Pasta

with Broccoli and Spinach



20min



4 Portions

Get dinner on the table in a flash and have the whole family talking with this big-flavoured chunky pasta. While the orrechiette is cooking, simply pan-fry the haloumi until golden, then toss through with crunchy broccoli, fresh tomatoes and fragrant basil pesto sauce. Meat-free Monday never tasted so good.

What we send

- haloumi ⁷
- pasta shells ¹
- 2 heads broccoli
- 2 x 100g baby spinach leaves
- 4 tomatoes
- 150g basil pesto ^{7,15}

What you'll require

- olive oil
- sea salt and pepper

Utensils

- large saucepan
- medium frypan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

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

Nutrition per serving

Energy 750kcal, Fat 30.4g, Carbs 83.2g, Proteins 31.0g



1. Prepare broccoli

Bring a large saucepan of salted water to the boil for the pasta. Trim the ends of the **broccoli**, then cut the stems and florets into 1-2cm chunks.



2. Cook pasta

Cook the **pasta** in the saucepan of boiling water for 8 mins, then add the **broccoli** and cook for a further 2-3 mins until the broccoli and pasta are tender. Reserve **2 tbs cooking water**, then drain. Reserve the saucepan.



3. Prepare ingredients

While the **pasta** is cooking, cut the **haloumi** into 1.5cm chunks. Cut the **tomatoes** into 1cm chunks.



4. Cook haloumi

Heat **1 tbs oil** in a large frypan over medium-high heat. Cook the **haloumi**, tossing regularly, for 2-3 mins until golden. Remove the haloumi and reserve the frypan.



5. Add pesto

Put the **pasta, broccoli, haloumi, pesto** and **reserved cooking water** in the saucepan and toss to combine over low heat. Season with **salt and pepper**.



6. Get ready to serve

Put the **spinach** and **tomato** in the frypan and cook, stirring regularly, over medium-high heat for 2 mins or until the spinach wilts. Transfer the **spinach mixture** to the saucepan with the **pasta** and toss to combine. Divide the pasta among bowls to serve.