



Haloumi Pesto Pasta

with Cherry Tomatoes



20-30min



2 Portions

Give pesto a makeover with grated haloumi, parsley and walnuts instead of the usual parmesan, basil and pine nuts. Simply blend in a food processor, then toss with warm pasta to coat. This family-friendly meal also features kalamata olives, sweet cherry tomatoes and slices of pan-fried haloumi for a double hit of everyone's favourite cheese.

What we send

- walnuts ¹⁵
- cherry tomatoes
- haloumi ⁷
- parsley
- lemon
- kalamatta olives
- casarecce pasta ¹
- zucchini

What you'll require

- olive oil
- sea salt and pepper

Utensils

- medium frypan
- medium saucepan
- paper towel

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 800kcal, Fat 38.0g, Carbs 81.6g, Proteins 27.7g



1. Prepare ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Cut the **tomatoes** in half. Coarsely chop the **olives**. Juice **half the lemon** (reserve remainder for another use). Put the tomatoes, olives and lemon juice in a bowl and season with **salt and pepper**. Using a fork, press the tomatoes so they release a little juice. Set aside.



2. Make haloumi pesto

Drain and pat dry **half the haloumi** (reserve remainder for another use) with paper towel. Coarsely grate **a quarter of the haloumi**, then thinly slice **remaining haloumi** and cut into 2cm pieces. Coarsely chop **parsley**, discarding stems. Process the grated haloumi, parsley, **walnuts** and **1 tbs olive oil** with a stick blender or small food processor until just smooth.



3. Cook pasta

Cook the **pasta** in the pan of boiling water for 12 mins or until al dente. Reserve **60ml (1/4 cup) cooking water**, then drain. Return the pasta and reserved cooking water to the pan and set aside.



4. Cook zucchini

While the pasta is cooking, quarter the **zucchini** lengthwise, then cut into 1cm-thick slices. Heat **2 tsp olive oil** in a large frypan over medium heat. Cook the zucchini, stirring regularly, for 4-5 mins until light golden.



5. Add pasta and pesto

Add the **pasta** and **haloumi pesto** to the **zucchini** and stir over low heat for 1 min or until well coated. Remove from the heat.



6. Get ready to serve

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **haloumi pieces** for 1-2 mins each side until golden. Remove from the pan. Add the **tomato mixture** to the **pasta mixture**, toss to combine, then divide among bowls. Top with the **haloumi** to serve.