



## Haloumi Pesto Pasta

with Cherry Tomatoes



20-30min



4 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

- zucchini
- haloumi <sup>7</sup>
- walnuts <sup>15</sup>
- cherry tomatoes
- lemon
- parsley
- kalamatta olives
- casarecce pasta <sup>1</sup>

## What you'll require

- olive oil
- sea salt and pepper

## Utensils

- large frypan
- large 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 27.6g



### 1. Prepare ingredients

Bring a large saucepan of salted water to the boil for the pasta. Cut the **tomatoes** in half. Coarsely chop the **olives**. Juice the **lemon**. 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 the **haloumi** with paper towel. Coarsely grate **a quarter of the haloumi**, then thinly slice the **remaining haloumi** and cut into 2cm pieces. Coarsely chop the **parsley**, discarding the stems. Process the grated haloumi, parsley, **walnuts** and **2 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 **125ml (½ 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 **1 tbs 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 **1 tbs olive oil** in a separate large 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.