



Summer Pesto Pasta

with Cherry Tomatoes and Golden Haloumi



20-30min



4 Portions

All the fan favourites come together in this summer vego pasta. Think fragrant basil pesto sauce, pan-fried golden haloumi and seasonal cherry tomatoes. Simply chargrill corn to add even more laidback flavour, then toss together and watch the family dig in.

What we send

- lemon, corn cob
- haloumi ⁷
- cherry tomatoes
- kalamatta olives
- casarecce ¹
- pesto ^{7,15}

What you'll require

- extra virgin olive oil
- sea salt and pepper

Utensils

- medium frypan
- medium saucepan
- paper towel

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 820.0kcal, Fat 33.6g, Proteins 27.9g, Carbs 96.9g



1. Prepare ingredients

Bring a large saucepan of salted water to the boil for the pasta. Halve the **tomatoes**. 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 to release a little juice, then set aside.



2. Prepare haloumi

Drain the **haloumi**, then cut into thin slices.



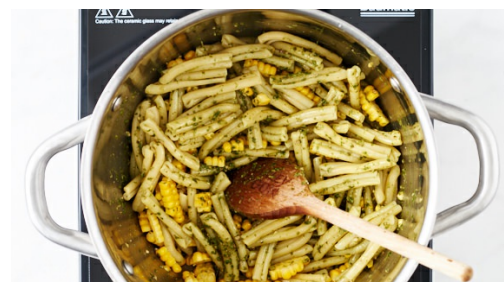
3. Cook pasta

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 corn

Meanwhile, heat a large frypan over high heat. Remove the husks and silks from the **corn**. Put corn and **80ml (⅓ cup) water** in the pan and cook, covered, for 5 mins. Turn corn, add **80ml (⅓ cup) water** and cook, covered, for a further 5 mins. Repeat until cooked and lightly charred all over. Using tongs to hold corn, place on a board and slice off the kernels.



5. Add pesto

Add the **pesto** and **corn** to the **pasta** and stir over low heat for 1 min or until well combined and warmed through. Keep warm.



6. Get ready to serve

Heat **1 tbs oil** in the same frypan over medium-high heat. Cook the **haloumi**, in batches if necessary, for 1-2 mins each side until golden, then remove from the pan. Add the **tomato mixture** to the **pasta mixture** and toss to combine. Divide among bowls and top with the **haloumi** to serve.