

# Recipes and Tips



## Halloumi, butternut squash and orzo bake

Serves 4

Cook Time: 55 minutes

1 Red onion, Peeled and cut into wedges.  
500 g Butternut squash, cubed  
3 Garlic cloves, Peeled and crushed.  
2tsp Olive oil  
1 tsp Paprika  
300 g Dry orzo  
700 ml Vegetable stock  
250 g Cherry tomatoes  
2 tbsp Pesto  
225 g Halloumi, Cut into 2cm cubes.  
Sea salt and freshly ground black pepper

Preheat the oven to 200C.

In a roasting dish, put the onion, butternut squash and garlic and drizzle over the oil, the paprika and plenty of salt and pepper. Toss everything so it's all coated. Bake for 30 minutes, uncovered.

Add the orzo, vegetable stock, cherry tomatoes and pesto. Mix well and then sit the cubes of halloumi on top.

Bake for 15-25 minutes, uncovered until the halloumi is golden and the orzo is cooked through. (Check at 15 minutes, the orzo cooking time can vary depending on the brand. Return to the oven if it needs longer. If it's drying out, add a splash of water.)

This dish could sometimes benefit from a stir once the orzo has been in the oven for 10-15 minutes, but stirring can stir the halloumi in rather than it staying crispy on top. If you think it needs a stir, try to do it carefully to leave the halloumi on top if you can!