

Recipes and Tips

Pesto Pasta With White Beans and Halloumi

4 servings



olive oil

6 garlic cloves, peeled and thinly sliced

1 tablespoon fresh thyme leaves, chopped

2 (400-gram) cans cannellini beans, drained and rinsed

250 grams short, twirled pasta

700 milliliters chicken or vegetable stock

salt and black pepper

60 milliliters lemon juice (from 2 lemons)

1 block halloumi (around 200 grams), very finely grated

160 grams pesto

Add oil to a large, lidded sauté pan, and then place it over medium-high heat. Once hot, add the garlic, and cook for 2 minutes, stirring often, until the garlic is nicely golden.

Stir in the thyme, beans, pasta, stock, 2 teaspoons salt and plenty of pepper, and bring to a simmer. Turn the heat to medium, cover, and cook for 12 minutes.

Remove from the heat and let sit, with the lid off, for about 5 to 10 minutes. This will help it absorb more of the liquid.

When ready to serve, stir the lemon juice and half the pesto into the pasta and transfer to a large serving bowl or platter with a lip. Sprinkle over about half the halloumi and serve with the extra halloumi and pesto to eat alongside.