

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.