

## Lemony Pumpkin and Haloumi Pasta

(as posted on the She Cooks, She Gardens blog)

<http://adelaidefood.wordpress.com/2011/06/16/lemony-pumpkin-and-haloumi-pasta/>

### Ingredients

Serves: 1

1 cup dried pasta – Farfalle or Penne work well

1/3 packet of **La Casa Del Formaggio Haloumi cheese** – cut into thick strips

1/2 small pumpkin – cut into thick strips

1/2 cup frozen peas

1 teaspoon dried mint

1 lemon, halved

a large handful of arugula (aka rocket) – roughly chopped

1 tbspn pine nuts, lightly toasted

1 tbspn olive oil

Sea salt & cracked black pepper



### Directions

- 1.) Cook pasta according to packet directions – ie. large saucepan full of salted, boiling water.
- 2.) Add peas and mint to the cooking water a couple of minutes before the pasta has finished cooking. Drain and return to the saucepan.

3.) Add 1/2 tbspn of oil, salt & pepper and pumpkin to a bowl and combine. Place on the sandwich press (or in a large saucepan) and cook for approx 8-9 minutes until cooked.

4.) Remove pumpkin from the press and add the haloumi. Squeeze half the lemon juice over the cheese and cook for 1-2 minutes until brown and starting to melt.

5.) Cut the pumpkin and haloumi into bite sized chunks and add to the pasta.

6.) Add arugula, 1/2 tbspn olive oil, the juice of the other half of the lemon, pine nuts and stir well to combine. Check the seasoning and, if necessary, add a little more salt & pepper. Serve in a big bowl.

(To adapt for 2 servings, double all ingredients)