

Eat Within 4 Days

Halloumi Penne Alla Vodka

with Italian-style cheese & crème fraîche

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Veggie: Serves 3 & 4

Chef: Ella Nasser

Wine Pairing: Groote Post Winery | Groote Post Pinch of Salt Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	960kJ	4453kJ
Energy	230kcal	1065kcal
Protein	9.5g	44.2g
Carbs	22g	103g
of which sugars	3.6g	16.5g
Fibre	2.7g	12.4g
Fat	9.9g	45.8g
of which saturated	6.4g	29.4g
Sodium	150mg	696mg

Allergens: Egg, Gluten, Wheat, Cow's Milk, Alcohol, Allium

Spice Level: Mild

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300g	400g	Penne Pasta
240g	320g	Halloumi Cheese *cut into thick slabs*
2	2	Onions *peel & finely dice 1½ [2]*
3	4	Garlic Cloves *peel & grate*
15ml	20ml	Dried Chilli Flakes
60ml	80ml	Vodka
125ml	160ml	Tomato Paste
125ml	160ml	Crème Fraîche
8g	10g	Fresh Oregano *rinse, pick & roughly chop*
60g	80g	Italian-style Hard Cheese *grate*

From Your Kitchen

Oil (cooking, olive OR coconut)
Seasoning (Salt & Pepper)
Water
Butter
Sugar/Sweetener/Honey
Paper Towel

1. A PENNE FOR YOUR THOUGHTS Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 8-10 minutes. Drain, reserving 300ml [400ml] of pasta water, and toss through a drizzle of olive oil.

2. HALLOUMI Place a pan over medium heat with a drizzle of oil. When hot, fry the halloumi until crispy and golden, 1-2 minutes per side. Remove from the pan, drain on paper towel, and cut into bite-sized chunks.

3. ALLA VODKA Place a pan (large enough for the pasta) over medium heat with a drizzle of oil. When hot, fry the onion until soft, 4-6 minutes (shifting occasionally). Add the garlic and the chilli flakes (to taste). Fry until fragrant, 1-2 minutes (shifting constantly). Deglaze the pan with the vodka and simmer for 1-2 minutes.

4. ALL TOGETHER Add the tomato paste, reserved pasta water, and crème fraîche to the pan. Mix in the pasta, halloumi, ½ the oregano, and season. Simmer until thickened and mixed through, 4-6 minutes (stirring occasionally). Loosen with a splash of warm water if it's too thick and remove from the heat.

5. VODKA + PENNE = BELLISSIMA! Plate up a hearty spoonful of the pasta alla vodka. Sprinkle over the grated cheese and remaining oregano. Buon Appetito!

Chef's Tip Simmering the vodka cooks off the alcohol, leaving a rich flavour behind.