

Eat Within 4 Days

Halloumi Penne Alla Vodka

with Italian-style cheese & crème fraîche

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Veggie: Serves 1 & 2

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 1	[Serves 2]	
100g	200g	Penne Pasta
80g	160g	Halloumi Cheese *cut into thick slabs*
1	1	Onion *peel & finely dice ½ [1]*
1	2	Garlic Clove/s *peel & grate*
5ml	10ml	Dried Chilli Flakes
20ml	40ml	Vodka
40ml	80ml	Tomato Paste
40ml	80ml	Crème Fraîche
3g	5g	Fresh Oregano *rinse, pick & roughly chop*
20g	40g	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 100ml [200ml] 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 Return the pan to medium heat with a drizzle of oil. When hot, fry the onion until soft, 3-4 minutes (shifting occasionally). Add the garlic and chilli flakes (to taste). Fry until fragrant, 1-2 minutes (shifting constantly). Deglaze the pan with the vodka and simmer for 30-60 seconds.

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, 2-4 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.