

# Pasta with halloumi and tomatoes

## Ingredients

- 2 tbsp olive oil
- ½ red onion, finely chopped
- 1 clove garlic, chopped
- pinch dried chilli flakes
- 100g/3½oz halloumi, cut into cubes
- 2 tomatoes, seeds removed and finely chopped
- 150g/5½oz penne pasta, cooked according to packet instructions
- 2 tbsp chopped fresh basil
- salt and freshly ground black pepper

## Preparation method

1. Heat the olive oil in a frying pan over a medium heat. Add the onion, garlic and chilli flakes and fry for 2-3 minutes, until softened.
2. Add the halloumi and fry for 2-3 minutes, until golden.
3. Add the finely chopped tomato, pasta and basil and stir together and warm through.
4. To serve, place into a warm bowl and season, to taste, with salt and freshly ground black pepper.

**less than 30 mins**

preparation time

**10 to 30 mins**

cooking time

**Serves 1**

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