



Tagliatelle with Roast Tomato Sauce, Pan-Fried Halloumi and Clementine Side Salad

Roasting is a great way to bring out a deeper flavour from vegetables. This simple pasta dish combines the flavours of roasted vegetables with a fresh salad, topped with citrusy clementine segments. A wonderful combination!

Ingredients

- Tomatoes
- Red Chilli
- Baby Gem Lettuce
- Clementine
- Fresh Basil
- Red onion
- Tagliatelle
- Almonds
- Halloumi
- Dressing Mix
 - Rapeseed Oil
 - Balsamic Vinegar

Your Pantry

- Olive Oil
- Salt & Pepper

Nutritional Info

Calories: 412 kcal
Carbohydrates: 47 g
Protein: 14 g
Fat: 19 g

Allergens


Milk (Halloumi)
Nuts (Almonds)
Wheat (Tagliatelle)
Sulfur Dioxide (Balsamic Vinegar)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) **Pre-heat the oven and cook the pasta**

Pre-heat your oven to 200°C and cook the pasta in boiling salted water for 10 minutes.

2) **Dice & roast the vegetables**

Dice the tomatoes and red onion into 1cm pieces and finely chop the chilli. Combine the tomatoes, red onion and chilli with some oil and salt and pepper. Put them on a baking tray and roast them in the oven at 200°C for approximately 10 minutes.

3) **Segment the clementine**

Peel the clementine and segment into individual pieces.

4) **Toast the almonds**

In a dry pan on a medium heat, toast the almonds until golden.

5) **Fry the halloumi**

In a frying pan with a little oil, fry the halloumi on both sides.

6) **Combine the pasta & vegetables**

Once the pasta is cooked, drain the liquid. Take the cooked vegetables from the oven and toss them through the pasta.

7) **Make the salad**

Combine the baby gem, clementine and toasted almonds in a bowl.

8) **Plate the dish**

Plate the pasta and tear some fresh basil over the top. Serve the salad on the side, adding the dressing to taste.



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