

# Recipes and Tips



## Seared Courgette and Halloumi Pasta Salad

**Yield:**4 servings

¼ cup extra-virgin olive oil, divided, plus more as needed  
2 medium courgette, sliced into ¼-inch-thick rounds  
Salt and black pepper  
2 tablespoons red wine vinegar  
1 large garlic clove, finely chopped  
1 (8- to 9- ounce) block halloumi, sliced ¼-inch thick  
A handful of torn mint, basil, parsley and/or dill leaves (optional).  
½ -1 pound of pasta

In a large skillet over medium-high, heat 1 tablespoon oil. Add a single layer of courgette. Cook until the zucchini is golden-brown and gives slightly when pressed, 2 to 4 minutes per side. Transfer to a platter or shallow bowl, season with salt and pepper, and repeat with the remaining zucchini, adding more oil and reducing heat as needed to prevent burning.

To the platter of courgette, add the garlic, vinegar and 2 tablespoons oil. Toss to coat.

Cook the pasta and add to the platter and toss

Return the skillet to medium-high and add another tablespoon of oil. Rip the halloumi slices into two or three pieces each and add to the skillet. Cook until golden brown, 2 to 4 minutes per side. Transfer to the courgette, stir to combine, then top with the herbs. Eat right away.

