



Creamy Basil Pesto & Parmesan Pasta Bake

with Tomato & Roast Almond Salad

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Fusilli



Thickened Cream



Shaved Parmesan Cheese



Garlic & Herb Seasoning



Basil Pesto



Baby Spinach Leaves



Shredded Cheddar Cheese



Tomato



Mixed Salad Leaves



Roasted Almonds



Diced Bacon

Prep in: 10-20 mins
Ready in: 30-40 mins

In this family-friendly pasta bake, spiral-shaped fusilli is perfect for holding onto the creamy, garlicky and herby sauce. The gooey Cheddar is the cherry on top, while the fresh side salad offers extra texture and works to balance out the richness.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Medium or Large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	1 medium packet	1 large packet
thickened cream	1 packet	2 packets
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
garlic & herb seasoning	1 medium sachet	1 large sachet
basil pesto	1 packet	2 packets
baby spinach leaves	1 small bag	1 medium bag
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
mixed salad leaves	1 small bag	1 medium bag
roasted almonds	1 packet	2 packets
white wine vinegar*	drizzle	drizzle
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3622kJ (866Cal)	1161kJ (277Cal)
Protein (g)	28.3g	9.1g
Fat, total (g)	48.1g	15.4g
- saturated (g)	17.3g	5.5g
Carbohydrate (g)	76.9g	24.6g
- sugars (g)	9.1g	2.9g
Sodium (mg)	893mg	286mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4010kJ (958Cal)	1123kJ (268Cal)
Protein (g)	35.2g	9.9g
Fat, total (g)	54.9g	15.4g
- saturated (g)	19.8g	5.5g
Carbohydrate (g)	77.6g	21.7g
- sugars (g)	9.6g	2.7g
Sodium (mg)	1324mg	371mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Cook the pasta

- Preheat oven to **240°C/220°C fan-forced**.
- Bring a large saucepan of salted water to the boil.
- Cook **fusilli** in the boiling water until 'al dente', **12 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / ⅓ cup for 4 people). Drain **fusilli** and return to saucepan.

Little cooks: Older kids, help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!

3



Make the salad

- While pasta is baking, slice **tomato** into thin wedges.
- In a medium bowl, combine **mixed salad leaves, tomato, roasted almonds** and a drizzle of the **white wine vinegar** and **olive oil**. Season.

Little cooks: Help wash and toss the salad!

2



Bake the pasta

- To the saucepan with the cooked **pasta**, add **thickened cream, shaved Parmesan cheese, garlic & herb seasoning, basil pesto, baby spinach leaves, reserved pasta water** and a pinch of **salt** and **pepper**. Stir to combine.
- Transfer **pasta** to a baking dish. Top with **shredded Cheddar cheese**. Bake until cheese is melted and golden, **10-12 minutes**.

Custom Recipe: If you've added diced bacon, in a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook diced bacon, breaking up with a spoon, until golden, 4-6 minutes. Transfer to baking dish with the pasta.

4



Serve up

- Divide creamy basil pesto pasta bake between plates.
- Serve with tomato and roast almond salad. Enjoy!

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