



Creamy Pesto & Cherry Tomato Fettuccine

with Apple & Almond Salad

CUSTOMER FAVOURITE

PASTA DAY

Grab your Meal Kit with this symbol



Zucchini



Apple



Fettuccine



Snacking Tomatoes



Garlic Paste



Light Cooking Cream



Vegetable Stock Pot



Basil Pesto



Chilli Flakes (Optional)



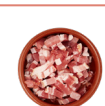
Mixed Salad Leaves



Flaked Almonds



Cheddar Cheese



Diced Bacon

Prep in: 15-25 mins
Ready in: 15-25 mins

Celebrate World Pasta Day with some flavoured basil pesto and some blistered cherry tomatoes which lace 'al dente' fettuccine to perfection. Your weeknight pasta just got a whole lot fancier!

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

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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 with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
zucchini	1	2
apple	1	2
fettuccine	1 medium packet	2 medium packets OR 1 large packet
snacking tomatoes	1 punnet	2 punnets
garlic paste	1 packet	2 packets
light cooking cream	1 medium packet	1 large packet
vegetable stock pot	1 packet (20g)	2 packets (40g)
basil pesto	1 packet	2 packets
chilli flakes (optional)	pinch	pinch
mixed salad leaves	1 medium bag	1 large bag
flaked almonds	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	drizzle	drizzle
Cheddar cheese	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3256kJ (778Cal)	653kJ (156Cal)
Protein (g)	23.9g	4.8g
Fat, total (g)	37.6g	7.5g
- saturated (g)	12.8g	2.6g
Carbohydrate (g)	82.2g	16.5g
- sugars (g)	15.2g	3g
Sodium (mg)	1067mg	214mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3644kJ (871Cal)	671kJ (160Cal)
Protein (g)	30.8g	5.7g
Fat, total (g)	44.4g	8.2g
- saturated (g)	15.3g	2.8g
Carbohydrate (g)	83g	15.3g
- sugars (g)	15.7g	2.9g
Sodium (mg)	1497mg	275mg

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



Get prepped & cook the pasta

- Boil the kettle.
- Meanwhile, grate **zucchini**. Thinly slice **apple** into wedges.
- Pour boiling water into a large saucepan over high heat. Add a pinch of **salt**, then bring to the boil. Cook **fettuccine** in boiling water until 'al dente', **9 minutes**.
- Reserve some **pasta water** (2 tbs for 2 people / ¼ cup for 4 people), then drain **pasta** and return to saucepan. Drizzle with **olive oil**.

3



Finish the pasta

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **garlic paste**, until fragrant, **1 minute**.
- Stir in **light cooking cream** and **vegetable stock pot** and cook until slightly thickened, **1-2 minutes**.
- Stir in **basil pesto**, a pinch of **chilli flakes** (if using), **fettuccine** and reserved **pasta water** until heated through. Remove pan from heat then stir in **zucchini** and blistered **tomatoes**.

2



Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **snacking tomatoes**, until slightly blistered, **3 minutes**.
- Add **zucchini**, and cook, stirring, until tender **2-3 minutes**. Transfer to a bowl.

Custom Recipe: If you've added diced bacon, cook bacon with the zucchini, breaking it up with a spoon, until golden, 4-6 minutes. Transfer to a medium bowl with the tomatoes and zucchini.

4



Serve up

- Meanwhile, in a large bowl, combine apple, **mixed salad leaves**, **flaked almonds** and a drizzle of olive oil and the **vinegar**. Season.
- Divide creamy pesto and cherry tomato pasta between bowls. Sprinkle with **Cheddar cheese**.
- Serve with apple and almond salad. Enjoy!

Rate your recipe

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