



# Cheesy Orecchiette & Basil Pesto

with Green Veggies & Garlic-Chilli Pangrattato

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol



Green Beans



Orecchiette



Baby Spinach Leaves



Panko Breadcrumbs



Garlic Paste



Chilli Flakes (Optional)



Thickened Cream



Garlic & Herb Seasoning



Cheddar Cheese



Parmesan Cheese



Basil Pesto



Diced Bacon

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

Move over, macaroni. Ear-shaped orecchiette is the perfect pasta for cradling tonight's creamy, two-cheese pasta sauce - complete with a drizzle of basil pesto to a depth of flavour. Complete the dish with steamed green veggies for some colour, crunch and to cut through the richness.

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

### Pantry items

Olive Oil, Butter

## 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
<b>olive oil*</b>	refer to method	refer to method
green beans	1 medium packet	2 medium packets
orecchiette	1 medium packet	2 medium packets
baby spinach leaves	1 small packet	1 medium packet
panko breadcrumbs	½ medium packet	1 medium packet
garlic paste	1 medium packet	2 medium packets
chilli flakes (optional)	pinch	pinch
<b>butter*</b>	30g	40g
thickened cream	1 medium packet	2 medium packets
garlic & herb seasoning	1 medium sachet	1 large sachet
Cheddar cheese	1 medium packet	1 large packet
Parmesan cheese	1 large packet	2 large packets
basil pesto	1 medium packet	2 medium packets
diced bacon**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4390kJ (1049Cal)	1139kJ (272Cal)
Protein (g)	32g	8.3g
Fat, total (g)	63g	16.3g
- saturated (g)	28.4g	7.4g
Carbohydrate (g)	86.3g	22.4g
- sugars (g)	10.8g	2.8g
Sodium (mg)	1126mg	292mg
Dietary Fibre (g)	7.9g	2.2g

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4778kJ (1141Cal)	1110kJ (265Cal)
Protein (g)	38.9g	9g
Fat, total (g)	69.7g	16.2g
- saturated (g)	30.9g	7.2g
Carbohydrate (g)	87.1g	20.2g
- sugars (g)	11.3g	2.6g
Sodium (mg)	1556mg	362mg
Dietary Fibre	7.9g	1.9g

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](https://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



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## Cook the pasta & veggies

- Boil the kettle. Trim **green beans**, then cut into thirds.
- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat. Cook **orecchiette** in the boiling water until 'al dente', **8 minutes**.
- When pasta has **5 minutes** remaining, place a colander (or steamer basket) on top of the saucepan. Add **green beans** to colander, then cover with a lid and steam until tender, **4-5 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Add **baby spinach leaves** to colander. Drain **pasta** over veggies. Set aside.

**TIP:** Draining the pasta over the veggies is an easy way to wilt the spinach!

3



## Bring it all together

- Return frying pan to medium-low heat with the **butter** and a drizzle of **olive oil**. Cook remaining **garlic paste** until fragrant, **1 minute**. Add **thickened cream**, **garlic & herb seasoning** and **reserved pasta water**. Cook, stirring, until slightly reduced, **2 minutes**.
- Add **Cheddar cheese** and **Parmesan cheese**, stirring, until combined, **30 seconds**. Remove from heat.
- Stir **veggies** and **pasta** through the sauce, until combined. Season to taste.

**Custom Recipe:** If you've added diced bacon, before adding garlic paste, add diced bacon to pan over medium-high heat. Cook bacon, breaking up with a spoon, until golden, 5-6 minutes, then continue as above.

2



## Make the pangrattato

- Meanwhile, in a large frying pan, heat a good drizzle of **olive oil** over medium-high heat.
- Cook **panko breadcrumbs** (see ingredients) and half the **garlic paste**, stirring, until golden brown, **3-4 minutes**.
- Transfer **pangrattato** to a bowl. Add **chilli flakes** (if using). Season with **salt** and **pepper** to taste.

4



## Serve up

- Divide cheesy orecchiette between bowls.
- Drizzle over **basil pesto**. Top with the garlic-chilli pangrattato. Garnish with an extra pinch of chilli to serve. Enjoy!

**Custom Recipe:** Divide cheesy bacon orecchiette between bowls.

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