

Basil Pesto & Parmesan Pasta Bake

with Cherry Tomato & Roast Almond Salad

CLIMATE SUPERSTAR

Grab your meal kit with this number

21



Fusilli



Light Cooking Cream



Parmesan Cheese



Garlic & Herb Seasoning



Basil Pesto



Baby Spinach Leaves



Cheddar Cheese



Mixed Salad Leaves



Snacking Tomatoes



Roasted Almonds



Balsamic Vinaigrette Dressing



Diced Bacon



Chicken Breast

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.

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 | 2 medium packets |
| light cooking cream | 1 medium packet | 1 large packet |
| Parmesan cheese | 1 medium packet | 1 large packet |
| garlic & herb seasoning | 1 medium sachet | 1 large sachet |
| basil pesto | 1 packet | 2 packets |
| baby spinach leaves | 1 small packet | 1 medium packet |
| Cheddar cheese | 1 medium packet | 1 large packet |
| mixed salad leaves | 1 small packet | 1 medium packet |
| snacking tomatoes | 1 packet | 2 packets |
| roasted almonds | 1 medium packet | 2 medium packets |
| balsamic vinaigrette dressing | 1 packet | 2 packets |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 3821kJ (913cal) | 519kJ (124cal) |
| Protein (g) | 27.7g | 3.8g |
| Fat, total (g) | 52.8g | 7.2g |
| - saturated (g) | 17.9g | 2.4g |
| Carbohydrate (g) | 78.6g | 10.7g |
| - sugars (g) | 9.3g | 1.3g |
| Sodium (mg) | 1006mg | 136.6mg |
| Dietary Fibre (g) | 13.4g | 1.8g |

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.

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** (1/3 cup for 2 people / 2/3 cup for 4 people). Drain **fusilli** and return to saucepan.

3



Get prepped

- While pasta is baking, in a medium bowl, combine **mixed salad leaves**, **snacking tomatoes**, **roasted almonds**, **balsamic vinaigrette dressing** and a drizzle of **olive oil**. Season to taste.

2



Bake the pasta

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

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW48



CUSTOM OPTIONS



ADD DICED BACON

Before cooking sauce, cook diced bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



ADD CHICKEN BREAST

Thinly slice into strips. Before cooking sauce, cook chicken breast, 4-6 minutes. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

