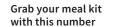


# Pesto & Cherry Tomato Fasta-Pasta

with Walnut Salad

CLIMATE SUPERSTAR









Fettuccine





Snacking Tomatoes Garlic Paste



t Cooking



Vegetable Stock

Light Cooking Cream



Basil Pesto



Chilli Flakes (Optional)



Walnuts



Mixed S



Mustard Cider Dressing



rd Cider Parmesan Cheese essing



Diced Bacon



Breast

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

Enjoy this bowl loaded with flavoured basil pesto and some blistered cherry tomatoes which lace 'al dente' fettuccine to perfection. With a mustard cider and walnut salad for some crunch, your weeknight pasta just got a whole lot fancier!

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 with a lid · Large frying pan

# Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
leek	1	2	
fettuccine	1 medium packet	2 medium packets	
snacking tomatoes	1 packet	2 packets	
garlic paste	1 packet	2 packets	
light cooking cream	1 medium packet	1 large packet	
vegetable stock pot	1 small packet	1 medium packet	
basil pesto	1 packet	2 packets	
chilli flakes ∮ (optional)	pinch	pinch	
walnuts	1 medium packet	1 large packet	
mixed salad leaves	1 medium packet	1 large packet	
mustard cider dressing	1 packet	2 packets	
Parmesan cheese	1 medium packet	1 large packet	
*Pantry Items			

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3620kJ (762cal)	762kJ (160cal)
Protein (g)	23.7g	5g
Fat, total (g)	49g	10.3g
- saturated (g)	14g	2.9g
Carbohydrate (g)	78.1g	16.4g
- sugars (g)	11.8g	2.5g
Sodium (mg)	1242mg	261.5mg
Dietary Fibre (g)	11.6g	2.4g

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

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



# Cook the pasta

- Boil the kettle. Thinly slice leek.
- 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**.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



# Cook the veggies

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook snacking tomatoes and leek, stirring occasionally, until blistered,
   4-5 minutes. Transfer to a small bowl.



#### 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 leek and blistered tomatoes.



#### Serve up

- Meanwhile, in a large bowl, combine walnuts, mixed salad leaves, mustard cider dressing and a drizzle of olive oil. Season to taste.
- Divide pesto and cherry tomato fasta-pasta between bowls.
- Sprinkle with Parmesan cheese. Serve with walnut salad. Enjoy!



# CUSTOM BE

**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 BREAS

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.

