



Goat Cheese & Red Pesto Spaghetti

with Caramelised Cherry Tomatoes

SUMMER SALADS

CLIMATE SUPERSTAR

Grab your meal kit with this number

9



Snacking Tomatoes



Spaghetti



Garlic Paste



Red Pesto



Chilli Flakes (Optional)



Marinated Goat Cheese



Baby Spinach Leaves



Diced Bacon



Marinated Goat Cheese

Prep in: 15-25 mins
Ready in: 25-35 mins

Our red pesto is loaded with sun-dried tomatoes, almonds and chargrilled capsicum so that every bite is packed with flavour. Paired with caramelised cherry tomatoes and creamy goat cheese, this is one seriously tasty spaghetti dish.

Pantry items

Olive Oil, Balsamic Vinegar

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

Oven tray lined with baking paper · Large saucepan

Ingredients

| | 2 People | 4 People |
|--------------------------|-----------------|------------------|
| olive oil* | refer to method | refer to method |
| snacking tomatoes | 1 packet | 2 packets |
| balsamic vinegar* | 2 tsp | 1 tbs |
| spaghetti | 1 medium packet | 2 medium packets |
| garlic paste | 1 packet | 2 packets |
| red pesto | 1 large packet | 2 large packets |
| chilli flakes (optional) | pinch | pinch |
| marinated goat cheese | 1 packet | 2 packets |
| baby spinach leaves | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 2768kJ (661Cal) | 771kJ (184Cal) |
| Protein (g) | 17.4g | 4.8g |
| Fat, total (g) | 31.8g | 8.9g |
| - saturated (g) | 5.6g | 1.6g |
| Carbohydrate (g) | 72.9g | 20.3g |
| - sugars (g) | 7.6g | 2.1g |
| Sodium (mg) | 325mg | 91mg |
| Dietary Fibre (g) | 8.2g | 2.3g |

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



Roast the cherry tomatoes

- Preheat oven to **220°C/200°C fan-forced**.
- Place **snacking tomatoes** on a lined oven tray. Drizzle with the **balsamic vinegar** and **olive oil**, season with **salt** and **pepper** and toss to combine.
- Roast, until blistered, **15-20 minutes**.

3



Finish the spaghetti

- Return saucepan to a medium-high heat with a drizzle of **olive oil**. Add **garlic paste** and cook until fragrant, **1 minute**.
- Remove saucepan from heat, then add **cooked spaghetti**, **red pesto**, a splash of **reserved pasta water** and a pinch of **chilli flakes** (if using).
- Crumble in half the **marinated goat cheese** and toss to combine.
- Add **baby spinach leaves** and **roasted tomatoes**. Toss until combined and slightly wilted. Season to taste.

2



Cook the spaghetti

- Meanwhile, bring a large saucepan of salted water to the boil.
- Cook **spaghetti (see ingredients)** in the boiling water, stirring occasionally, until 'al dente', **10 minutes**.
- Reserve some **pasta water** ($\frac{1}{4}$ cup for 2 people / $\frac{1}{2}$ cup for 4 people), then drain and return to saucepan.

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

4



Finish & serve

- Divide red pesto spaghetti between bowls.
- Crumble over the remaining goat cheese to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW03



CUSTOM OPTIONS



ADD DICED BACON

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



DOUBLE MARINATED GOAT CHEESE

Follow method above.

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

