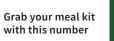


Goat Cheese & Red Pesto Spaghetti

with Caramelised Cherry Tomatoes

SUMMER SALADS

CLIMATE SUPERSTAR









Snacking Tomatoes

Spaghetti





Garlic Paste

Paste

Red Pest



Chilli Flakes (Optional)

Marinated Goa Cheese



Baby Spinach Leaves



Diced Bacon



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

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 \cdot 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

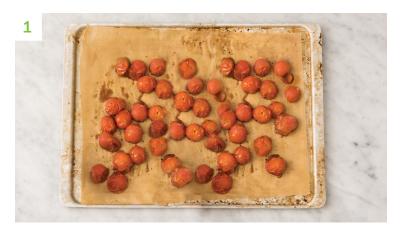
Avg Qty	Per Serving	Per 100g
Energy (kJ)	2768kJ (661Cal)	771kJ (184Cal)
Protein (g)	17.4g	4.8g
Fat, total (g)	31.8g	8.9g
- saturated (g)	5.6g	1.6g
Carbohydrate (g)	72.9g	20.3g
- sugars (g)	7.6g	2.1g
Sodium (mg)	325mg	91mg
Dietary Fibre (g)	8.2g	2.3g

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.



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.



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.



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** (¼ cup for 2 people / ½ cup for 4 people), then drain and return to saucepan.

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



Finish & serve

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







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.

