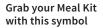


Cherry Tomato, Kale & Pesto Orecchiette with Pear Salad













Orecchiette





Snacking Tomatoes



Vegetable Stock



Mixed Salad

Powder



Basil Pesto



Light Cooking



Cheese



Prep in: 20-30 mins Ready in: 20-30 mins

Eat Me Early*

*Custom Recipe only

Ear-shaped orecchiette pasta is the perfect bite-sized vessel for a creamy basil pesto. Complete the dish with blistered cherry tomatoes for a burst of sweetness, a touch of acidity and an extra pop of colour.

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
kale	1 medium bag	1 large bag
pear	1	2
orecchiette	1 medium packet	1 large packet
snacking tomatoes	1 punnet	2 punnets
basil pesto	1 large packet	2 large packets
light cooking cream	1 medium packet	1 large packet
vegetable stock powder	1 medium sachet	1 large sachet
white wine vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
chicken breast**	1 small packet	1 large packet

^{*}Pantry Items ** Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3698kJ (884Cal)	887kJ (212Cal)
Protein (g)	24.1g	5.8g
Fat, total (g)	47.6g	11.4g
- saturated (g)	14.2g	3.4g
Carbohydrate (g)	84.7g	20.3g
- sugars (g)	13.2g	3.2g
Sodium (mg)	996mg	239mg
Custom Recipe		

Energy (kJ) Protein (g) 58.6g 10.1g Fat, total (g) 52g 8.9g 15.5g 2.7g - saturated (g) Carbohydrate (g) 85.2g 14.6g - sugars (g) 13.6g 2.3g 1078mg Sodium (mg)

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.



Scan here if you have any questions or concerns

2022 | CW39





Get prepped

- · Boil the kettle.
- Tear kale leaves from stem, then roughly chop leaves.
- Thinly slice **pear** into wedges.

Custom Recipe: If you've added chicken breast, cut the chicken into 2cm chunks.



Bring it all together

- Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**.
- Cook **snacking tomatoes**, stirring occasionally, until blistered, **3-5 minutes**.
- Reduce heat to medium. Add kale and cook until wilted, 1-2 minutes.
- Add basil pesto, light cooking cream, cooked orecchiette, the vegetable stock powder and reserved pasta water. Cook, stirring, until combined and heated through, 1-2 minutes. Season to taste. Remove from heat.

Custom Recipe: Before cooking the tomatoes, cook the chicken, tossing occasionally, until browned and cooked through (when no longer pink inside), 5-6 minutes. Transfer to a bowl. After cooking the kale, return chicken to pan, then continue as above.



Cook the pasta & veggies

- Pour the boiled water into a large saucepan over high heat. Add a pinch of salt and bring to the boil.
- Cook orecchiette in the boiling water until 'al dente', 8 minutes.
- Reserve some pasta water (1/4 cup for 2 people / 1/2 cup for 4 people), then
 drain pasta and return to saucepan.

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



Serve up

- In a large bowl, combine a drizzle of white wine vinegar and olive oil.
 Season, then add pear and mixed salad leaves. Toss to coat.
- Divide cherry tomato, kale and pesto orecchiette between bowls. Sprinkle with grated Parmesan cheese. Serve with pear salad. Enjoy!

Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate