



Creamy Basil Pesto & Parmesan Pasta Bake

with Tomato & Roast Almond Salad

NEW

CLIMATE SUPERSTAR

KID FRIENDLY

Grab your Meal Kit with this symbol



Fusilli



Garlic & Herb Seasoning



Baby Spinach Leaves



Tomato



Mixed Salad Leaves



Roasted Almonds



Light Cooking Cream



Shaved Parmesan Cheese



Basil Pesto



Shredded Cheddar Cheese



Diced Bacon

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 & 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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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 · Medium or large baking dish

Ingredients

| | 2 People | 4 People |
|------------------------------------------|-----------------|------------------|
| olive oil* | refer to method | refer to method |
| fusilli | 1 medium packet | 1 large packet |
| light cooking cream | 1 medium packet | 1 large packet |
| shaved Parmesan cheese | 1 packet (26g) | 1 packet (52g) |
| garlic & herb seasoning | 1 medium sachet | 1 large sachet |
| basil pesto | 1 medium packet | 2 medium packets |
| baby spinach leaves | 1 small bag | 1 medium bag |
| shredded Cheddar cheese | 1 medium packet | 1 large packet |
| tomato | 1 | 2 |
| mixed salad leaves | 1 small bag | 1 medium bag |
| roasted almonds | 1 packet | 2 packets |
| vinegar* (white wine or balsamic) | drizzle | drizzle |
| diced bacon** | 1 packet (90g) | 1 packet (180g) |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 3622kJ (866Cal) | 1161kJ (277Cal) |
| Protein (g) | 28.3g | 9.1g |
| Fat, total (g) | 48.1g | 15.4g |
| - saturated (g) | 17.3g | 5.5g |
| Carbohydrate (g) | 76.9g | 24.6g |
| - sugars (g) | 9.1g | 2.9g |
| Sodium (mg) | 893mg | 286mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 4011kJ (959Cal) | 1124kJ (269Cal) |
| Protein (g) | 35g | 9.8g |
| Fat, total (g) | 55g | 15.4g |
| - saturated (g) | 19.9g | 5.6g |
| Carbohydrate (g) | 77.7g | 21.8g |
| - sugars (g) | 9.6g | 2.7g |
| Sodium (mg) | 1325mg | 371mg |

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.

We're here to help!

Scan here if you have any questions or concerns



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

Little cooks: Older kids, help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



Get prepped

- While the pasta is baking, slice **tomato** into thin wedges.
- In a medium bowl, combine **salad leaves, tomato, roasted almonds**, a drizzle of **vinegar** and **olive oil**. Season.

Little cooks: Help wash and toss the salad!



Bake the pasta

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

Custom Recipe: If you've added diced bacon, in a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook diced bacon, breaking up with a spoon, until golden, 4-6 minutes. Transfer to baking dish with the pasta.



Serve up

- Divide creamy basil pesto pasta bake between plates.
- Serve with tomato salad. Enjoy!

Rate your recipe

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