

Creamy Basil Pesto & Parmesan Pasta Bake

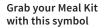
with Tomato & Roast Almond Salad

NEW

CLIMATE SUPERSTAR

KID FRIENDLY











Seasoning

Baby Spinach



Tomato

Leaves





Mixed Salad Leaves



Light Cooking



Cheese

Cream



Basil Pesto



Shredded Cheddar Cheese



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

9		
	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

Custom Recipe

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

1124kJ (269Cal) Energy (kJ) 4011kJ (959Cal) Protein (g) 9.8g Fat, total (g) 15.4g - saturated (g) 19.9g 5.6g Carbohydrate (g) 77.7g 21.8g 9.6g 2.7g - sugars (g) 1325mg

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!

2023 | CW06

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!

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