



Quick Goat Cheese & Red Pesto Spaghetti

with Caramelised Cherry Tomatoes

Grab your Meal Kit with this symbol



Cherry Tomatoes



Garlic



Basil



Spaghetti



Red Pesto



Chilli Flakes (Optional)



Goat Cheese






Baby Spinach Leaves



Lemon



Diced Bacon

 Hands-on: **15-25 mins**
 Ready in: **25-35 mins**
 Spicy (optional chilli flakes)

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, it makes this bowl of spaghetti seriously tasty!



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

Pantry items

Olive Oil, Balsamic Vinegar

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	2 punnets
balsamic vinegar*	2 tsp	1 tbs
garlic	2 cloves	4 cloves
basil	1 punnet	1 punnet
spaghetti	1 packet	2 packets
red pesto	1 packet (100g)	2 packets (200g)
chilli flakes (optional)	pinch	pinch
goat cheese	1 packet	2 packets
baby spinach leaves	1 bag (60g)	1 bag (120g)
lemon	½	1
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3026kJ (723Cal)	912kJ (217Cal)
Protein (g)	18.2g	5.5g
Fat, total (g)	35g	10.5g
- saturated (g)	6.3g	1.9g
Carbohydrate (g)	78.3g	23.6g
- sugars (g)	9.4g	2.8g
Sodium (mg)	212mg	64mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3408kJ (814Cal)	904kJ (216Cal)
Protein (g)	25.8g	6.8g
Fat, total (g)	41.3g	11g
- saturated (g)	8.5g	2.3g
Carbohydrate (g)	78.7g	20.9g
- sugars (g)	9.8g	2.6g
Sodium (mg)	637mg	169mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Roast the cherry tomatoes

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



Add the spinach

Return the saucepan to a medium-high heat with a drizzle of **olive oil**. Add the **garlic** and cook until fragrant, **1 minute**. Remove the pan from the heat. Add the **spaghetti**, **red pesto**, a splash of the reserved **pasta water**, a pinch of **chilli flakes** (if using) and crumble in 1/2 the **goat cheese**. Toss to combine. Add the **basil** and **baby spinach leaves** and toss until combined and slightly wilted. Season with **pepper**.

CUSTOM RECIPE

Before cooking the garlic, add the diced bacon to the saucepan and cook, breaking up with a spoon, until browned, 3-4 minutes.



Get prepped

While the cherry tomatoes are roasting, boil a large saucepan of salted water. Finely chop the **garlic**. Pick and thinly slice the **basil** leaves.



Add the tomatoes

Slice the **lemon** into wedges. Add the roasted **cherry tomatoes** (and any tray juices!) to the **spaghetti**. Gently toss to combine. Add a good squeeze of **lemon juice** and season to taste.

TIP: Seasoning is key in this dish, so taste and add a little more lemon juice, salt or pepper if you like!



Cook the pasta

Cook the **spaghetti** in the boiling water, stirring occasionally, until 'al dente', **10 minutes**. Reserve 1/4 cup of **pasta water**, drain and return to the pan.

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



Serve up

Divide the red pesto spaghetti between bowls and crumble over the remaining goat cheese.

Enjoy!