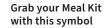


Easy Goat Cheese & Red Pesto Spaghetti with Caramelised Cherry Tomatoes













Spaghetti

Cherry Tomatoes



Garlic Paste





Chilli Flakes



(Optional)



Baby Spinach Leaves



Lemon

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

Large saucepan \cdot Oven tray lined with baking paper \cdot 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
spaghetti	1 packet	2 packets
garlic paste	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 medium bag (60g)	1 large bag (120g)
lemon	1/2	1

^{*}Pantry Items

Nutrition

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Avg Qty	Per Serving	Per 100g	
Energy (kj)	2924kJ (698Cal)	876kJ (209Cal)	
Protein (g)	18.4g	5.5g	
Fat, total (g)	31.9g	9.6g	
- saturated (g)	5.7g	1.7g	
Carbohydrate (g)	79.1g	23.7g	
- sugars (g)	9.9g	3g	
Sodium (mg)	325mg	97mg	

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 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.



Bring it all together

- · Return saucepan to a medium-high heat with a drizzle of olive oil.
- Add garlic paste. Cook until fragrant, 1 minute.
- Remove saucepan from heat. Add spaghetti, red pesto, a splash of reserved pasta water and a pinch of chilli flakes (if using). Crumble in 1/2 the goat cheese. Toss to combine.
- Add baby spinach leaves, roasted cherry tomatoes and a good squeeze of lemon juice. Toss until combined and slightly wilted. Season.

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



Cook the spaghetti

- Meanwhile, bring a large saucepan of salted water to the boil.
- Cook spaghetti in the boiling water, stirring occasionally, until al dente, 10 minutes.
- Reserve a cup of **pasta water**, then drain **spaghetti**. Set aside.

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



Serve up

 Divide red pesto spaghetti between bowls. Serve topped with remaining goat cheese.

Enjoy!



