



# Easy Goat Cheese & Red Pesto Spaghetti

with Caramelised Cherry Tomatoes

Grab your Meal Kit with this symbol



Cherry Tomatoes



Spaghetti



Garlic Paste



Red Pesto



Chilli Flakes (Optional)



Goat Cheese



Baby Spinach Leaves



Lemon

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, this is one seriously tasty spaghetti dish.

## 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 · 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
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	½	1

\*Pantry Items

## Nutrition

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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**.

3



## 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!

2



## 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.

4



## Serve up

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

## Enjoy!

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