

Pesto & Cherry Tomato Prawn Fettuccine

with Parmesan Salad & Garlic Bread

NEW YEAR'S SPECIAL

Grab your Meal Kit with this symbol



Snacking Tomatoes



Lemon



Garlic



Pear



Brown Onion



Long Chilli (Optional)



Bake-At-Home Ciabatta



Fettuccine



Garlic & Herb Seasoning



Tomato Paste



Salad Leaves



Pine Nuts



Balsamic Glaze



Prawns




Basil Pesto



Shaved Parmesan Cheese

Prep in: 25-35 mins
Ready in: 40-50 mins

 Eat Me First

New year, new recipes! Start the new year season by whipping up this high-class fettuccine dish. With the additions of blistered cherry tomatoes, garlicky prawns and a side of garlic bread, you will be stepping into the new year with a full stomach and big smiles - Oh and don't forget the white chocolate pots for dessert. We don't endorse skipping dessert in your new year's resolution!

Pantry items

Olive Oil, Butter

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
snacking tomatoes	1 punnet	2 punnets
lemon	½	1
garlic	3 cloves	6 cloves
pear	1	2
brown onion	1	2
long chilli  (optional)	½	1
butter*	50g	100g
bake-at-home ciabatta	1	2
fettuccine	1 medium packet	2 medium packets
prawns	1 packet (200g)	2 packets (400g)
garlic & herb seasoning	1 medium sachet	2 medium sachets
tomato paste	1 packet	1 packet
salad leaves	1 medium bag	2 medium bags
basil pesto	1 medium packet	2 medium packets
pine nuts	1 medium packet	1 large packet
shaved Parmesan cheese	1 sachet (26g)	1 sachet (52g)
balsamic glaze	½ bottle	1 bottle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4518kJ (1080Cal)	673kJ (161Cal)
Protein (g)	42.9g	6.4g
Fat, total (g)	39.7g	5.9g
- saturated (g)	11.4g	1.7g
Carbohydrate (g)	125.3g	18.7g
- sugars (g)	26.8g	4g
Sodium (mg)	1697mg	253mg

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



2022 | CW52



Get prepped

- Bring a large saucepan of salted water to the boil.
- Halve **snacking tomatoes**. Cut **lemon** into wedges. Finely chop **garlic**. Thinly slice **pear**, **brown onion** and **long chilli** (if using).
- Place 1/2 the **butter** and 1/2 the **garlic** in a small bowl and microwave in **10 second** bursts or until melted.
- Slice **bake-at-home ciabatta** in half lengthways, then slice each half across the diagonal.



Make the sauce

- Wipe out the frying pan and return to medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring occasionally, until tender, **3-4 minutes**.
- Add **snacking tomatoes**, **tomato paste**, **chilli** (if using) and remaining **garlic** and cook, tossing, until starting to soften, **2-3 minutes**.
- Add the reserved **pasta water**, remaining **butter**, **fettuccine**, **prawns** (plus any resting juices!) and a squeeze of **lemon juice**. Toss to combine and season to taste.

TIP: Add a splash more water to the sauce if it looks too thick.



Cook the pasta

- Cook **fettuccine** in the boiling water until 'al dente', **9 minutes**.
- Reserve some of the **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people). Drain and return **fettuccine** to the pan.

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



Grill the garlic bread

- While the onion is cooking, brush **garlic butter** over the cut sides of the **ciabatta** and season.
- Place the **bread** directly onto the wire racks and grill until golden, **5 minutes**.
- In a serving bowl, combine **salad leaves**, **pear** and a drizzle of **olive oil**. Season and toss.



Cook the prawns

- While the pasta is cooking, preheat the grill to high. In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **prawns**, tossing, until pink and starting to curl up, **2-3 minutes**.
- Add **garlic & herb seasoning** and cook, tossing, until fragrant, **1 minute**. Transfer to a plate and cover to keep warm.



Serve up

- Divide the tomato and prawn fettuccine between bowls then top with **basil pesto**.
- Top the salad with **pine nuts**, **shaved Parmesan cheese** and a drizzle of the **balsamic glaze** (see ingredients).
- Serve with the garlic bread and any remaining lemon wedges. Enjoy!

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate



White Chocolate Pots

with Candied Almonds

NEW YEAR'S SPECIAL

Grab your Meal Kit
with this symbol



Roasted Almonds



Thickened Cream



White Chocolate
Chips

Prep in: **20 mins**
Ready in: **20 mins**
(plus **6 hours** or overnight to set)

Creamy, dreamy and decadent, round out your night with these heavenly white choc pots. Leave them with enough time to set in the fridge, then top with candied almonds for the crunch factor.

Pantry items

Brown Sugar

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

Medium saucepan · Medium frying pan · Electric beaters · 4 serving glasses

Ingredients

	4 People
thickened cream	2 medium packets
white chocolate chips	2 medium packets
roasted almonds	1 medium packet
brown sugar*	1 tbs
water*	2 tsp

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2368kJ (565Cal)	1679kJ (401Cal)
Protein (g)	7.8g	5.5g
Fat, total (g)	41.3g	29.3g
- saturated (g)	23.5g	16.7g
Carbohydrate (g)	41.6g	29.5g
- sugars (g)	41.1g	29.1g
Sodium (mg)	86mg	61mg

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

2022 | CW52



1



Make the ganache

- In a medium saucepan, heat 1/2 the **thickened cream** over medium-heat until just steaming, **2-4 minutes**.
- Add **white chocolate chips** and gently stir to melt and combine. Set aside to cool.

TIP: Watch the cream carefully so it doesn't boil!

TIP: Make the day before serving!

3



Whip the cream & chill

- In a large bowl, add remaining **thickened cream** and beat with electric beaters (or a metal hand whisk) until soft peaks form and cream has almost doubled in size, **4-5 minutes**.
- Very gently fold the cooled **chocolate ganache** into the **whipped cream** until just combined.
- Divide the **chocolate mixture** evenly between 4 serving glasses. Refrigerate for **6 hours** or **overnight**.

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted

2



Make the candied almonds

- While the ganache is cooling, heat a medium frying pan over medium-high heat. Cook **roasted almonds**, **brown sugar**, the **water** and a pinch of **salt**, stirring, until bubbling and the caramel has thickened and darkened, **4-5 minutes**.
- Transfer to a sheet of baking paper and spread out to cool. Store in an airtight container.

4



Serve up

- To serve, top the white chocolate pots with candied almonds. Enjoy!

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate