Oven-Ready Pesto Chicken Pasta Bake
with Balsamic Cherry Tomato Salad

HEAT & EAT

Grab your Meal Kit with this symbol

Snacking Tomatoes

Salad Leaves

Balsamic Vinaigrette Dressing

Pesto Chicken Pasta Bake

Prep in: 5-15 mins
Ready in: 45-55 mins

🍏 **Calorie Smart**

Want dinner on the table in 3 easy steps? Simply heat up our oven-ready pesto chicken pasta bake and serve it with a balsamic cherry tomato side salad. This is home cooking made easy, with minimal prep and maximum flavour.

Pantry items

Olive Oil

AH

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.

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pesto chicken pasta bake	1 packet	2 packets
snacking tomatoes	1 punnet	2 punnets
salad leaves	1 medium bag	1 large bag
balsamic vinaigrette dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2656kJ (634Cal)	550kJ (131Cal)
Protein (g)	30.6g	6.3g
Fat, total (g)	29.7g	6.2g
- saturated (g)	9.5g	2g
Carbohydrate (g)	59.1g	12.2g
- sugars (g)	5.9g	1.2g
Sodium (mg)	1000mg	207mg
Dietary Fibre	5.1g	1.1g

The quantities provided above are averages only.
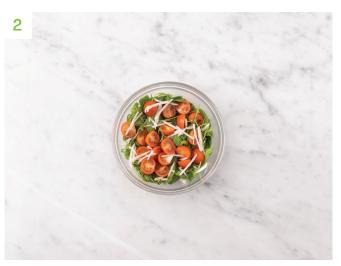
Allergens

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.

1

Heat the pasta

- Preheat oven to **200°C/180°C fan-forced**.
- Remove plastic film from **pesto chicken pasta bake** and cover tightly with foil.
- Bake until warmed through, **30 minutes**.
- Remove from oven and remove foil. Bake until golden, a further **10 minutes**.

2

Make the salad

- When pasta bake has **10 minutes** remaining, slice **snacking tomatoes** in half.
- In a large bowl, combine **snacking tomatoes**, **salad leaves**, **balsamic vinaigrette dressing**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.

3

Serve up

- Divide creamy chicken pasta bake and balsamic cherry tomato salad between plates. Enjoy!

Rate your recipe

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