

Oven-Ready Pesto Chicken Pasta Bake

with Balsamic Cherry Tomato Salad

HEAT & EAT



Grab your Meal Kit with this symbol







Snacking Tomatoes

Pasta Bake



Salad Leaves



Balsamic Vinaigarette Dressing

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



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

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 (635Cal)	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

5.9g

1000mg

1.2g

207mg

The quantities provided above are averages only.

Allergens

- sugars (g)

Sodium (mg)

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.



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**.



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.



Serve up

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

