

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

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HEAT & EAT





**Snacking Tomatoes** 

Pesto Chicken Pasta Bake





Salad Leaves

**Balsamic Vinaigrette** Dressing

Pantry items Olive Oil

Prep in: 5-10 mins Ready in: 45-55 mins

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Eat Me Early

**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.

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## 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
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#### \*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
- sugars (g)	5.9g	1.2g
Sodium (mg)	1000mg	207mg

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.







#### 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

- With **10 minutes** remaining on the pasta bake, 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 cherry tomato salad between plates. Enjoy!

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