

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

HEAT & EAT



Grab your Meal Kit with this symbol







Pesto Chicken Pasta Bake

Snacking Tomatoes



Spinach, Rocket & Fennel Mix



Balsamic Vinaigrette Dressing



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

Eat Me Early



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 |
| spinach, rocket & fennel mix | 1 medium bag | 1 large bag |
| balsamic vinaigrette dressing | 1 bottle (25ml) | 2 bottles (50ml) |

^{*}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 pasta bake, slice snacking tomatoes in half.
- In a large bowl, combine snacking tomatoes, spinach, rocket & fennel mix, balsamic vinaigrette, 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!

