



# SPEEDY LEMON BASIL PESTO PENNE

with Broccoli & Fetta



Add a creamy fetta finish to pasta!



Broccoli



Red Onion



Garlic



Lemon



Penne



Slivered Almonds



Traditional Pesto



Fetta



Mixed Salad Leaves



Hands-on: 15 mins  
Ready in: 25 mins

Sometimes the simplest things in life provide the greatest joy... like a big satisfying bowl of pesto pasta. Tonight we have added crunchy toasted almonds and creamy fetta, because we can't help but take things up a notch!

**Pantry Staples:** Olive Oil, Balsamic Vinegar, Honey

# BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, fine grater, large saucepan, tongs** or **slotted spoon, colander, large frying pan, wooden spoon** and a **medium bowl**.



## 1 GET PREPPED

Bring a large saucepan of salted water to the boil. Roughly chop the **broccolini** into 2 cm pieces. Finely slice the **red onion**. Finely grate the **garlic**. Slice the **lemon** into wedges and juice to get **1 tbs for 2 people / 2 tbs for 4 people**.



## 2 COOK THE PASTA

Add the **penne** to the saucepan of boiling water and cook for **10 minutes**, or until 'al dente'. In the last **2 minutes** of cook time add the **broccolini** and cook until tender. Drain and set aside in the colander.



## 3 TOAST THE ALMONDS

While the pasta is cooking, place a large frying pan over a medium-high heat. Add the **slivered almonds** and toast, stirring, for **3-4 minutes**, until golden. Remove from the pan and set aside.



## 4 TOSS THE PASTA TOGETHER

Return the pan to a medium-high heat with a **drizzle of olive oil**. Add the **onion and garlic** and cook for **5 minutes**, stirring regularly, or until the onion is softened. Add the cooked **broccolini and penne, traditional pesto, lemon juice, salt (use suggested amount)** and a **good pinch of pepper**. Crumble in **1/2 the fetta** and toss the pasta together until well coated.



## 5 MAKE THE SIDE SALAD

In a medium bowl, combine the **balsamic vinegar, honey and olive oil (1 tbs for 2 people / 2 tbs for 4 people)**. Add the **mixed salad leaves and slivered almonds** to the bowl and toss to coat in the dressing. **TIP:** Toss the salad just before serving to prevent soggy leaves.



## 6 SERVE UP

Divide the lemon basil pesto penne with broccolini and fetta between bowls. Crumble over the remaining fetta and serve the salad on the side.

# ENJOY!

# 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
broccolini	1 bunch	2 bunches
red onion	1	2
garlic	2 cloves	4 cloves
lemon	1	2
penne	1 packet (200 g)	2 packets (400 g)
slivered almonds	1 packet	2 packets
traditional pesto	1 tub (75 g)	1 tub (150 g)
salt*	¼ tsp	½ tsp
fetta	1 block (50 g)	1 block (100 g)
balsamic vinegar*	2 tsp	1 tbs
honey*	½ tsp	1 tsp
mixed salad leaves	1 bag	1 bag

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3230kJ (773Cal)	798kJ (191Cal)
Protein (g)	27.8g	6.9g
Fat, total (g)	31.5g	7.8g
- saturated (g)	6.4g	1.6g
Carbohydrate (g)	93.4g	23.1g
- sugars (g)	12.9g	3.2g
Sodium (g)	654mg	161mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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