



# Creamy Basil Pesto Pasta Bake

with Parmesan Cheese & Radish Salad

Grab your Meal Kit with this symbol



Penne



Cream



Grated Parmesan Cheese



Garlic & Herb Seasoning



Basil Pesto



Baby Spinach Leaves



Shredded Cheddar Cheese



Radish



Roasted Almonds



Mixed Salad Leaves



Diced Bacon

### Recipe Update

Unfortunately, this week's fusilli was in short supply, so we've replaced it with penne. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: **10-20 mins**  
Ready in: **30-40 mins**

Baked pasta is a must on the menu, so here you have it! Penne pasta is perfect for soaking up all that pesto and creamy sauce, you wouldn't want a single drop to be forgotten. A fresh radish salad on the side is sprinkled with almonds for a note of nutty crunch. Of course, it's not a pasta without a load of cheese peppered on top.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, White Wine Vinegar



## 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

## You will need

Large saucepan · Medium or large baking dish

## Ingredients

|                            | 2 People            | 4 People            |
|----------------------------|---------------------|---------------------|
| <b>olive oil*</b>          | refer to method     | refer to method     |
| penne                      | 1 packet            | 2 packets           |
| cream                      | ½ packet<br>(125ml) | 1 packet<br>(250ml) |
| grated Parmesan cheese     | 1 medium packet     | 1 large packet      |
| garlic & herb seasoning    | 1 sachet            | 1 sachet            |
| basil pesto                | 1 packet<br>(50g)   | 1 packet<br>(100g)  |
| baby spinach leaves        | 1 small bag         | 1 medium bag        |
| shredded Cheddar cheese    | 1 packet<br>(40g)   | 1 packet<br>(80g)   |
| radish                     | 2                   | 3                   |
| roasted almonds            | 1 packet            | 2 packets           |
| mixed salad leaves         | 1 small bag         | 1 medium bag        |
| <b>white wine vinegar*</b> | drizzle             | drizzle             |
| diced bacon**              | 1 packet            | 1 packet            |

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

| Avg Qty          | Per Serving      | Per 100g        |
|------------------|------------------|-----------------|
| Energy (kJ)      | 4835kJ (1156Cal) | 1339kJ (320Cal) |
| Protein (g)      | 29.6g            | 8.2g            |
| Fat, total (g)   | 80g              | 22.1g           |
| - saturated (g)  | 39.5g            | 10.9g           |
| Carbohydrate (g) | 76.6g            | 21.2g           |
| - sugars (g)     | 10.3g            | 2.9g            |
| Sodium (mg)      | 866mg            | 240mg           |

### Custom Recipe

| Avg Qty          | Per Serving      | Per 100g        |
|------------------|------------------|-----------------|
| Energy (kJ)      | 5420kJ (1295Cal) | 1318kJ (315Cal) |
| Protein (g)      | 37.6g            | 9.1g            |
| Fat, total (g)   | 92.2g            | 22.4g           |
| - saturated (g)  | 44g              | 10.7g           |
| Carbohydrate (g) | 76.6g            | 18.6g           |
| - sugars (g)     | 10.3g            | 2.5g            |
| Sodium (mg)      | 1265mg           | 308mg           |

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



2023 | CW38

1



## Cook the pasta

- Preheat oven to **240°C/220°C fan-forced**.
- Bring a large saucepan of salted water to the boil.
- Cook **penne** in the boiling water, over high heat, until 'al dente', **12 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain **fusilli** and return to saucepan.

**Custom Recipe:** If you've added diced bacon to your meal, cook bacon before you return the cooked pasta back to the saucepan, breaking up with a spoon, until browned, 6-7 minutes. Return pasta to the pan.

3



## Toss the salad

- While the pasta is baking, thinly slice **radish**. Roughly chop **roasted almonds**.
- In a medium bowl, combine **mixed salad leaves, radish, almonds** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

2



## Bake the pasta

- To the saucepan with cooked **pasta**, add **cream** (see ingredients), **grated Parmesan cheese, garlic & herb seasoning, basil pesto, baby spinach leaves, reserved pasta water** and a pinch of **salt** and **pepper**. Stir to combine.
- Transfer **pasta** to a baking dish. Top with **shredded Cheddar cheese**. Bake until cheese is melted and golden, **10-12 minutes**.

4



## Serve up

- Divide creamy basil pesto pasta bake between plates.
- Serve with radish salad. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)