



Creamy Basil Pesto Pasta Bake

with Parmesan Cheese & Radish Salad

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Fusilli



Cream



Grated Parmesan Cheese



Garlic & Herb Seasoning



Basil Pesto



Baby Spinach Leaves



Shredded Cheddar Cheese



Radish



Roasted Almonds



Mixed Salad Leaves



Diced Bacon

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

Baked pasta is a must on the menu, so here you have it! Fusilli 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
olive oil*	refer to method	refer to method
fusilli	1 packet	2 packets
cream	½ packet (125ml)	1 packet (250ml)
grated Parmesan cheese	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
basil pesto	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 small bag	1 medium bag
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
radish	2	3
roasted almonds	1 packet	2 packets
mixed salad leaves	1 small bag	1 medium bag
white wine vinegar*	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 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



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1



Cook the pasta

- Preheat oven to **240°C/220°C fan-forced**.
- Bring a large saucepan of salted water to the boil.
- Cook **fusilli** 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 **fusilli**, 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 **creamy 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!

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