

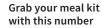
# Tomato & Basil Pesto Orecchiette

with Parmesan Cheese & Flaked Almonds

WINTER WARMERS

**HELLOHERO** 

**CLIMATE SUPERSTAR** 









Orecchiette



Flaked Almonds

Soffritto Mix





Garlic & Herb Seasoning

Tomato Sugo





**Baby Leaves** 

**Basil Pesto** 



Grated Parmesan Cheese







Prep in: 25-35 mins Ready in: 25-35 mins

Bring the Italian restaurant vibes to your dinner table with some help from our favourite pasta shape: orecchiette! Whip up a rich herbed tomato sauce, top with sharp Parmesan and dinner is done!

**Pantry items** 

Olive Oil, Brown Sugar, Butter

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
orecchiette	2 medium packets	4 medium packets
garlic	2 cloves	4 cloves
flaked almonds	1 packet	2 packets
soffritto mix	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato sugo	1 medium packet	1 large packet
water*	½ cup	1 cup
brown sugar*	1 tsp	2 tsp
baby leaves	1 medium packet	1 large packet
basil pesto	1 medium packet	1 large packet
butter*	20g	40g
grated Parmesan cheese	1 medium packet	1 large packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3506kJ (838cal)	333kJ (80cal)
Protein (g)	24.6g	2.3g
Fat, total (g)	36.1g	3.4g
- saturated (g)	10.8g	1g
Carbohydrate (g)	102.3g	9.7g
- sugars (g)	13.2g	1.3g
Sodium (mg)	2378mg	225.6mg
Dietary Fibre (g)	8.5g	0.8g

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.



#### Cook the orecchiette

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook orecchiette in boiling water until 'al dente', 8 minutes.
- Drain **orecchiette**, then return to saucepan.



### Toss the gnocchi

- Stir baby leaves, basil pesto and the butter through the sauce, until leaves have wilted, 2 minutes. Season to taste with salt and pepper.
- Remove pan from heat, then add the orecchiette and grated Parmesan cheese. Gently toss orecchiette to coat in the sauce.



#### Make the sauce

- Meanwhile, finely chop garlic.
- Heat a large frying pan over medium-high heat. Toast flaked almonds, tossing, until golden, 2-3 minutes. Transfer to a small bowl.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **soffritto mix**, stirring, until softened, **3-4 minutes**.
- Add garlic and garlic & herb seasoning and cook, stirring, until fragrant,
  1 minute.
- Add tomato sugo, the water and brown sugar and simmer, until slightly thickened, 2-3 minutes.



## Serve up

- Divide tomato and basil pesto orecchiette between bowls.
- Top with toasted almonds to serve. Enjoy!







Before cooking sauce, cook diced bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



Cook with veggies, breaking up with a spoon, until browned, 4-5 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

