

Tomato & Basil Pesto Orecchiette

with Parmesan Cheese & Flaked Almonds

WINTER WARMERS

HELLOHERO

CLIMATE SUPERSTAR

Grab your meal kit with this number

19



Recipe Update

We've replaced the gnocchi in this recipe with orecchiette due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Orecchiette



Garlic



Flaked Almonds



Soffritto Mix



Garlic & Herb Seasoning



Tomato Sugo



Baby Leaves



Basil Pesto



Grated Parmesan Cheese



Diced Bacon



Beef Mince

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

*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.

1



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.

3



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.

2



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**.

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW35



CUSTOM OPTIONS

+ ADD DICED BACON

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

+ ADD BEEF MINCE

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.

