



Creamy Basil Pesto Pasta Bake

with Parmesan Cheese & Radish Salad

Grab your Meal Kit with this symbol



Fusilli



Cream



Garlic & Herb Seasoning



Baby Spinach Leaves



Radish



Roasted Almonds



Salad Leaves



Grated Parmesan Cheese



Basil Pesto



Shredded Cheddar Cheese

Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

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	1 packet
cream	½ bottle (125ml)	1 bottle (250ml)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
garlic & herb seasoning	1 sachet	1 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
salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4866kJ (1163Cal)	1340kJ (320Cal)
Protein (g)	30.3g	8.3g
Fat, total (g)	80.5g	22.2g
- saturated (g)	39.9g	11g
Carbohydrate (g)	76.6g	21.1g
- sugars (g)	10.3g	2.8g
Sodium (mg)	883mg	243mg

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 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 until 'al dente', **12 minutes**.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people). Drain **fusilli** and return to saucepan.

3



Make the salad

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

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!

We're here to help!

Scan here if you have any questions or concerns



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