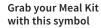
Creamy Basil Pesto Pasta Bake with Parmesan Cheese & Radish Salad















Garlic & Herb Seasoning









Baby Spinach

Leaves

Roasted Almonds





Grated Parmesan

Salad Leaves



Basil Pesto



Shredded Cheddar Cheese

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.



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.



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.



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.



Serve up

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

