



Goat Cheese & Pesto Spaghetti

with Caramelised Cherry Tomatoes

Grab your Meal Kit with this symbol



Lemon



Cherry Tomatoes



Spaghetti



Red Pesto



Salad Leaves



Dill Goat Cheese

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 15-25 mins
Ready in: 25-35 mins

Calorie Smart

Our red pesto is packed with sun-dried tomatoes, almonds and chargrilled capsicum and gives a boost of flavour with every bite. Paired with caramelised cherry tomatoes and creamy goat cheese, it makes this bowl of spaghetti seriously tasty!

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

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

Oven tray lined with baking paper · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
lemon	½	1
cherry tomatoes	1 punnet	2 punnets
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
spaghetti	1 packet	1 packet
red pesto	1 packet (50g)	1 packet (100g)
salad leaves	1 medium bag	1 large bag
dill goat cheese	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2589kJ (619Cal)	716kJ (171Cal)
Protein (g)	21.2g	5.9g
Fat, total (g)	24.9g	6.9g
- saturated (g)	8.3g	2.3g
Carbohydrate (g)	72.2g	20g
- sugars (g)	10.4g	2.9g
Sodium (mg)	291mg	80mg

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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the cherry tomatoes

- Preheat oven to **220°C/200°C fan-forced**. Bring a large saucepan of salted water to the boil.
- Slice **lemon** into wedges.
- Place **cherry tomatoes**, the **balsamic vinegar**, **brown sugar** and drizzle of **olive oil** on a lined oven tray.
- Toss to combine and season with a pinch of **salt** and **pepper**. Roast until blistered, **15-20 minutes**.

3



Add the tomatoes

- Add the **roasted cherry tomatoes** and any tray juices to the **spaghetti**. Gently toss to combine. Add a squeeze of **lemon juice** and season to taste.

TIP: Add a splash of pasta water if the sauce looks too thick.

2



Cook the pasta

- Cook **spaghetti** in boiling water until 'al dente', **10 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain and return to the pan.
- Add **red pesto**, **salad leaves** and 1/2 the **dill goat cheese**. Toss to coat until the leaves have wilted. Season with **pepper**.

4



Serve up

- Divide the pesto spaghetti between bowls.
- Crumble over remaining goat cheese to serve.

Enjoy!