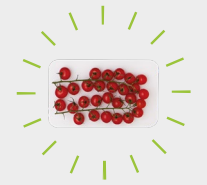




GOAT CHEESE & PESTO SPAGHETTI

with Caramelised Cherry Tomatoes



Caramelize whole cherry tomatoes



Cherry Tomatoes



Pine Nuts



Spaghetti



Traditional Pesto



Goat Cheese



Baby Spinach Leaves



Lemon

Pantry Staples: Olive Oil, Balsamic Vinegar

Hands-on: 15 mins
Ready in: 25 mins

The caramelised cherry tomatoes provide delicious bursts of sweet goodness as you tuck into this warming bowl of pasta. Hints of tangy goat cheese and buttery pine nuts add a touch of class and compliment the pesto perfectly, just as they should. Bellissimo!

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large saucepan** • **oven tray** lined with **baking paper**



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Bring a large saucepan of salted water to the boil.



2 ROAST THE CHERRY TOMATOES

Place the **cherry tomatoes**, **balsamic vinegar** and **olive oil (1 tbs for 2 people / 2 tbs for 4 people)** on an oven tray lined with baking paper. Toss to combine and season with a **pinch of salt** and **pepper**. Roast on the top rack for **15-20 minutes**, or until blistered. In the last **4-5 minutes** of cook time, add the **pine nuts** to the side of the oven tray to toast.



3 COOK THE PASTA

Add the **spaghetti** to the saucepan of boiling water and cook for **8 minutes**, or until 'al dente', stirring occasionally to ensure the pasta doesn't stick. Drain, return to the saucepan and add a **drizzle of olive oil** to prevent sticking.



4 ADD THE SPINACH

Using your fingers, tear **1/2 the goat cheese** into small chunks. Once the spaghetti is back in the saucepan, add the **traditional pesto** and torn goat cheese and toss to combine. Add the **baby spinach leaves** to the spaghetti and toss until slightly wilted. Season with a **good grind of pepper**.



5 ADD THE TOMATOES

Add the **pine nuts** and roasted **cherry tomatoes** (and any tray juices) to the spaghetti. Gently toss to combine. Add a **small squeeze of lemon juice** and season to taste with **salt** and **pepper**. **TIP:** *Seasoning is key in this dish, so taste and add a little more lemon juice, salt or pepper if you like!*



6 SERVE UP

Divide the pesto spaghetti between bowls and garnish with the **remaining goat cheese**.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	2 punnets
balsamic vinegar*	1 tbs	2 tbs
pine nuts	1 packet	2 packets
spaghetti	1 packet	2 packets
goat cheese	1 packet (80 g)	2 packets (160 g)
traditional pesto	1 tub (75 g)	1 tub (150 g)
baby spinach leaves	1 bag (60 g)	1 bag (120 g)
lemon	½	1

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3085kJ (737Cal)	793kJ (189Cal)
Protein (g)	25.3g	6.5g
Fat, total (g)	33.6g	8.6g
- saturated (g)	6.5g	1.7g
Carbohydrate (g)	80.8g	20.8g
- sugars (g)	7.5g	1.9g
Sodium (g)	327mg	84mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
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