



BASIL PESTO & GOAT CHEESE SPAGHETTI

with Caramelised Cherry Tomatoes



Caramalise
cherry tomatoes



Garlic



Cherry Tomatoes



Pine Nuts



Spaghetti



Basil



Traditional Pesto



Chilli Flakes
(Optional)



Goat Cheese



Baby Spinach
Leaves



Lemon



Hands-on: **15 mins**

Ready in: **25 mins**



Spicy (optional chilli flakes)

Our traditional basil and pine nut pesto gives a boost of flavour with every bite. Paired with caramelised cherry tomatoes and a creamy goat cheese, this bowl of spaghetti is undeniably tasty!

Pantry Staples: Olive Oil, Balsamic Vinegar

BEFORE YOU START

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

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



1 ROAST THE CHERRY TOMATOES

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **garlic** (or use a garlic press). Place the **cherry tomatoes, garlic, balsamic vinegar** and **olive oil (4 tsp for 2 people / 2 1/2 tbs for 4 people)** on an oven tray lined with baking paper. Season with **salt** and **pepper** and toss to combine. Roast on the top oven rack until blistered, **15-20 minutes**.



2 TOAST THE PINE NUTS

While the tomatoes are roasting, heat a medium saucepan over a medium-high heat. Add the **pine nuts** and toast, tossing occasionally, until golden, **2-3 minutes**. Set aside. Fill the medium saucepan with salted water and bring to the boil.



3 COOK THE PASTA

Add the **spaghetti** to the saucepan of boiling water and cook, stirring occasionally, until 'al dente', **10 minutes**. Reserve **1/4 cup of pasta water**, then drain the **pasta**, return to the saucepan and **drizzle** with **olive oil** to prevent sticking. **TIP:** 'Al dente' means the pasta is cooked through but still has a bit of firmness in the middle.



4 ADD THE SPINACH

Pick and thinly slice the **basil** leaves. When the **spaghetti** is back in the saucepan, add the **traditional pesto**, a **splash** of the **reserved pasta water**, a **pinch** of **chilli flakes** (if using) and crumble in **1/2** the **goat cheese**. Toss to combine. Add the **basil** and **baby spinach leaves** and toss until combined and slightly wilted. Season with a **good grind** of **pepper**.



5 ADD THE TOMATOES

Add the roasted **cherry tomatoes** (and any tray juices!) to the **pasta**. Gently toss to combine. Add a **good squeeze** of **lemon juice** (see ingredients list) 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 basil pesto spaghetti between bowls and crumble over the remaining goat cheese. Sprinkle with the toasted pine nuts.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
cherry tomatoes	1 punnet	2 punnets
balsamic vinegar*	2 tsp	4 tsp
pine nuts	1 packet	1 packet
spaghetti	1 packet	2 packets
basil	1 bunch	1 bunch
traditional pesto	1 packet (50g)	1 packet (100g)
chilli flakes (optional)	pinch	pinch
goat cheese	1 packet (80g)	2 packets (160g)
baby spinach leaves	1 bag (60g)	1 bag (120g)
lemon	1/2	1

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2950kJ (704Cal)	843kJ (201Cal)
Protein (g)	23.1g	6.6g
Fat, total (g)	29.8g	8.5g
- saturated (g)	7.4g	2.1g
Carbohydrate (g)	82.5g	23.6g
- sugars (g)	7.9g	2.3g
Sodium (g)	455mg	130mg

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
Hello@HelloFresh.co.nz

2019 | WK46

