



Everything
But The Chef

hello@hellofresh.com.au

02 81 888 722

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Caprese Pasta Salad

We are beyond excited to bring you this gorgeous buffalo mozzarella in this simple classic Italian Caprese salad. Now is the best time to enjoy mozzarella in Australia – Italian cows are being put out to pasture for the spring, and the result is a beautifully creamy cheese that doesn't disappoint.



Prep: 15 mins
Cook: 30 mins
Total: 45 mins



level 1



veggie



2 pantry items



Penne Pasta



Green Beans



Garlic



Red Onion



Cherry Tomatoes



Basil



Buffalo Mozzarella



Baby Spinach

2P	4P	Ingredients
250 g	500 g	penne pasta
100 g	200 g	green beans, trimmed & chopped
2	4	garlic cloves, peeled & crushed ⊕
1	2	red onion, diced ⊕
1 punnet	2 punnets	cherry tomatoes, halved
1/4 cup	1/2 cup	basil, torn
1	2	buffalo mozzarella, torn
140 g	280 g	baby spinach, washed
2 tbs	4 tbs	balsamic vinegar *
2 tbs	4tbs	olive oil *

⊕ May feature in another recipe

* Good to have at home

Nutrition per serving

Energy	2360	Kj
Protein	13.3	g
Fat, total	19.5	g
-saturated	2.7	g
Carbohydrate	74.5	g
-sugars	7.1	g

Measuretool

0 cm	1 cm	2 cm



1 We want to get going on the **pasta** early as this is going to be a quick one to put together. So bring a large pot of salted water to the boil and add the penne. Cook the penne for **10-11 minutes** or until al dente, remembering to stir regularly so the pasta separates. In the last **5 minutes**, throw in the **green beans** and cook until just crunchy. Drain the pasta and beans then return to the pot or another bowl, dress with a little olive oil so that pasta doesn't stick. Allow to cool.



2 Heat some olive oil in a pan over a medium-high heat. Add the **garlic** and the **red onion** and sauté for **3 minutes**. Now add in the halved **cherry tomatoes** and cook gently for **3 minutes** or until the skin of the tomatoes starts to blister. Remove from the pan and add the tomatoes to the pasta bowl. Add the **basil** and toss well to combine.



3 Divide the pasta between bowls and then add in the torn **mozzarella** with the **spinach**. Season well with **salt** and **pepper** and then offer your fresh caprese pasta salad with a nice drizzle of **balsamic vinegar** and **olive oil**.



Did you know? Seven litres of olives are required to produce one litre of olive oil.