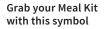


Quick Tomato, Kale & Pesto Orecchiette with Pear Salad















Orecchiette





Basil Pesto



Light Cooking

Mixed Salad

Leaves



Vegetable Stock



Powder



Shaved Parmesan Cheese



Prep in: 20-30 mins Ready in: 20-30 mins

Eat Me Early* *Custom Recipe only Ear-shaped orecchiette pasta is the perfect bite-sized vessel for a creamy basil pesto. Complete the dish with blistered cherry tomatoes for a burst of sweetness, a touch of acidity and an extra pop of colour.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamić)

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

 $Large\ saucepan\cdot Large\ frying\ pan$

Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
kale	1 medium bag	1 large bag	
pear	1	2	
orecchiette	1 medium packet	1 large packet	
snacking tomatoes	1 punnet	2 punnets	
basil pesto	2 packets	4 packets	
light cooking cream	1 medium packet	1 large packet	
vegetable stock powder	1 medium sachet	1 large sachet	
vinegar* (white wine or balsamic)	drizzle	drizzle	
mixed salad leaves	1 small bag	1 medium bag	
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)	
chicken breast**	1 small packet	1 large packet	

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3640kJ (870Cal)	871kJ (208Cal)
Protein (g)	23.5g	5.6g
Fat, total (g)	47g	11.2g
- saturated (g)	14g	3.3g
Carbohydrate (g)	82.4g	19.7g
- sugars (g)	13.2g	3.2g
Sodium (mg)	999mg	239mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4400kJ (1052Cal)	755kJ (180Cal)
Protein (g)	56.8g	9.7g
Fat, total (g)	52.3g	9g
- saturated (g)	15.6g	2.7g
Carbohydrate (g)	82.4g	14.1g
- sugars (g)	13.2g	2.3g
Sodium (mg)	1087mg	186mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns





Get prepped

- · Boil the kettle.
- Tear kale leaves from stems, then roughly chop leaves.
- Thinly slice **pear** into wedges

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.



Bring it all together

- Meanwhile, heat a large frying pan over high heat with a drizzle of olive oil.
 Cook snacking tomatoes, stirring occasionally, until blistered, 3-5 minutes.
- Reduce heat to medium. Add **kale** and cook until wilted, **1-2 minutes**.
- Add basil pesto, light cooking cream, cooked orecchiette, vegetable stock powder and reserved pasta water. Cook, stirring, until combined and heated through, 1-2 minutes. Season to taste. Remove from heat.

Custom Recipe: Before cooking the tomatoes, cook chicken, tossing occasionally, until browned and cooked through (when no longer pink inside), 5-6 minutes. Transfer to a bowl. After cooking the kale, return chicken to pan, then continue as above.



Cook the pasta

- Pour the boiled water into a large saucepan over high heat. Add a pinch of salt and bring to the boil.
- Cook orecchiette in the boiling water until 'al dente', 8 minutes.
- Reserve some pasta water (¼ cup for 2 people / ½ cup for 4 people), then
 drain pasta and return to saucepan.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Serve up

- In a large bowl, combine a drizzle of vinegar and olive oil. Season, then add pear and mixed salad leaves. Toss to coat.
- Divide tomato, kale and pesto orecchiette between bowls. Sprinkle with shaved Parmesan cheese. Serve with pear salad. Enjoy!



Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate