



# Marinated Fetta & Pesto Angel Hair Pasta

with Blistered Tomatoes



Dress up oven-roasted cherry tomatoes



Cherry Tomatoes



Angel Hair Pasta



Baby Spinach Leaves



Basil Pesto



Marinated Goat Feta

Pantry Staples



Olive Oil



Balsamic Vinegar



Hands-on: 10 mins

Ready in: 15 mins

If you're tossing in fresh cherry tomatoes to a pasta dish, you're really missing a trick. Baking them first causes them to burst fabulous flavour through your dish – instead of in your eye.

# BEFORE YOU START

You will need: **large saucepan**, **oven tray lined with baking paper**, **colander** and **tongs**. Let's start cooking the **Marinated Fetta & Pesto Angel Hair Pasta with Blistered Tomatoes**



## 1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Bring a large saucepan of salted water to the boil.



## 2 ROAST THE TOMATOES

Place the **cherry tomatoes** on the prepared oven tray. Drizzle over the **olive oil** (you can use some from your tub of marinated goat feta) and **balsamic vinegar**. Season with **salt** and **pepper**. Roast the cherry tomatoes in the oven for **10 minutes**, or until slightly blistered.

*Roasting tomatoes with balsamic vinegar is incredibly easy for such impressive results! Keep this recipe on hand and use it again to jazz up weekend brunches of eggs and your favourite sides.*



## 3 COOK THE PASTA

Add the **angel hair pasta** to the saucepan of boiling water and cook for **4 minutes**, or until 'al dente'. Note: Be sure to add the correct amount of pasta in order for your dish to be perfectly balanced, just the way we planned it. Reserve **2 tbs** of the **cooking water**. Drain the remaining water and return the pasta to the saucepan. Drizzle with a **dash of olive oil** and the reserved cooking water and toss with tongs.



## 4 WILT THE SPINACH

Add the **baby spinach leaves** to the saucepan and stir until wilted. Add the **basil pesto** and crumble **1/2** the **marinated goat feta** over the pasta.



## 5 ADD THE CHERRY TOMATOES

Add the **cherry tomatoes** to the saucepan and gently toss to combine.



## 6 SERVE UP

Divide the marinated feta and pesto angel hair pasta between bowls. Top with the remaining marinated goat feta.

*Enjoy!*

# 2 | 4 PEOPLE INGREDIENTS

	2P	4P
cherry tomatoes	1 punnet	2 punnets
olive oil*	2 tsp	1 tbs
balsamic vinegar*	1 tbs	2 tbs
angel hair pasta (use suggested amount)	200 g	400 g
baby spinach leaves	1 bag	2 bags
basil pesto	1 tub (2 tbs)	2 tubs (4 tbs)
marinated goat feta	1 tub (100g)	2 tubs (200g)

\*Pantry Items | [Ingredient features in another recipe](#)

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2720kJ (650Cal)	892kJ (213Cal)
Protein (g)	19.6g	6.4g
Fat, total (g)	29.0g	9.5g
- saturated (g)	8.8g	2.9g
Carbohydrate (g)	74.2g	24.3g
- sugars (g)	4.8g	1.6g
Sodium (g)	578mg	189mg

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