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Cherry Tomato, Olive & Goat Cheese Penne

Dinner that's ready in a flash? We've got you covered. Take some pasta, oven roasted tomatoes, onion and garlic. Then, add fresh basil, olives and goat curd and voila! Before your eyes is a Italian dish that's sure to please and will transport you to the hot and bustling streets of Rome with every bite.



Prep: 5 mins

Cook: 25 mins

Total: 30 mins



level 1



nut free

Pantry Items



Olive Oil



Cherry Tomatoes



Penne



Red Onion



Garlic



Pitted Kalamata
Olives



Basil




Marinated Goats
Cheese

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2P	4P	Ingredients	
1 punnet	2 punnets	cherry tomatoes, halved	
1 tbs	2 tbs	olive oil *	
250 g	500 g	penne	
½	1	red onion, finely sliced	
1 clove	2 cloves	garlic, peeled & crushed	
⅓ cup	⅔ cup	pitted kalamata olives, sliced	
1 bunch	2 bunches	basil, finely sliced	
1 tub	2 tubs	marinated goat cheese, crumbled	

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	2870	Kj
Protein	20.9	g
Fat, total	22.1	g
-saturated	6.2	g
Carbohydrate	96.5	g
-sugars	5.8	g
Sodium	626	mg



You will need: *chopping board, chef's knife, garlic crusher, oven tray lined with baking paper, large saucepan/pot, colander, medium frying pan and wooden spoon.*

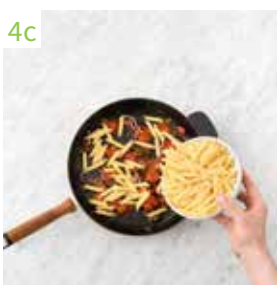
1 Preheat the oven to **200°C/180°C fan-forced**.

2 Toss the **cherry tomatoes** in half of the **olive oil** and season with **salt** and **pepper**. Place on the prepared oven tray and cook in the oven for **15-20 minutes** or until blackened at the edges and beginning to collapse.

3 Meanwhile, bring a large pot of salted water to the boil. Add the **penne** and cook for **10 minutes** or until 'al dente'. Reserve 2 tablespoons of the pasta water. Drain.

4 While the pasta is cooking, heat the remaining olive oil in a medium frying pan. Add the **red onion** and cook, stirring, for **3 minutes** or until softened. Add the **garlic** and cook for **1 minute** or until fragrant. Add the cherry tomatoes, reserved pasta cooking water, **pitted kalamata olives** and **basil**. Cook, stirring, until heated through. Season to taste with salt and pepper. Toss the drained penne through the tomato mixture in the pan.

5 To serve, divide between serving bowls and dot with the **marinated goat cheese**.



Did you know? The darker an olive gets, the more ripe it is!