

Goat Cheese & Red Pesto Spaghetti

with Caramelised Cherry Tomatoes

Grab your Meal Kit with this symbol



Cherry Tomatoes



Garlic



Basil



Spaghetti



Red Pesto



Chilli Flakes





Goat Cheese



Baby Spinach Leaves



Lemon

 Hands-on: **15-25 mins**
 Ready in: **25-35 mins**
 Spicy (optional chilli flakes)

Our red pesto is loaded with sun-dried tomatoes, almonds and chargrilled capsicum so that every bite is packed with flavour. Paired with caramelised cherry tomatoes and creamy goat cheese, it makes this bowl of spaghetti seriously tasty!

Pantry items

Olive Oil, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	2 punnets
balsamic vinegar*	2 tsp	1 tbs
garlic	2 cloves	4 cloves
basil	1 punnet	1 punnet
spaghetti	1 packet	2 packets
red pesto	1 sachet (100g)	2 sachets (200g)
chilli flakes	pinch	pinch
goat cheese	1 packet	2 packets
baby spinach leaves	1 bag (60g)	1 bag (120g)
lemon	½	1

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3259kJ (778Cal)	921kJ (220Cal)
Protein (g)	21.3g	6g
Fat, total (g)	39.6g	11.2g
- saturated (g)	9.3g	2.6g
Carbohydrate (g)	78.8g	22.3g
- sugars (g)	9.7g	2.7g
Sodium (mg)	297mg	84mg

Allergens

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

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the cherry tomatoes

Preheat the oven to **220°C/200°C fan-forced**. Place the **cherry tomatoes** and **balsamic vinegar** on an oven tray lined with baking paper. Season with **salt** and **pepper** and drizzle with **olive oil**. Toss to combine. Roast until blistered, **15-20 minutes**.



Get prepped

While the cherry tomatoes are roasting, bring a large saucepan of salted water to the boil. Finely chop the **garlic**. Pick and thinly slice the **basil** leaves.



Cook the pasta

Cook the **spaghetti** in the boiling water, stirring occasionally, until 'al dente', **9 minutes**. Reserve **1/4 cup of pasta water**, then drain the pasta.

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



Add the spinach

Return the saucepan to a medium-high heat with a drizzle of **olive oil**. Add the **garlic** and cook until fragrant, **1 minute**. Remove the pan from the heat. Add the **spaghetti**, **red 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 **pepper**.



Add the tomatoes

Cut the **lemon** into wedges (see ingredients). Add the **roasted cherry tomatoes** (and any tray juices) to the pasta. Gently toss to combine. Add a good squeeze of **lemon juice** and season 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!



Serve up

Divide the red pesto spaghetti between bowls and crumble over the remaining goat cheese.

Enjoy!