



Red Pesto & Goat Cheese Spaghetti

with Roasted Cherry Tomatoes

Grab your Meal Kit with this symbol



Cherry Tomatoes



Garlic



Basil



Spaghetti



Red Pesto



Chilli Flakes (Optional)



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 loaded 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 packet (100g)	2 packets (200g)
chilli flakes (optional)	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)	3530kJ (844Cal)	943kJ (225Cal)
Protein (g)	24.1g	6.4g
Fat, total (g)	43.9g	11.7g
- saturated (g)	8.5g	2.3g
Carbohydrate (g)	84.4g	22.5g
- sugars (g)	7.9g	2.1g
Sodium (g)	483mg	129mg

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.



1. Roast the cherry tomatoes

Preheat the oven to **220°C/200°C fan-forced**. Place the **cherry tomatoes, balsamic vinegar** and **olive oil (1 tbs for 2 people / 2 tbs for 4 people)** on an oven tray lined with baking paper. Season with **salt** and **pepper** and toss to combine. Roast on the top oven rack until blistered, **15-20 minutes**.



2. Get prepped

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



3. Cook the spaghetti

Add the **spaghetti** to the saucepan of boiling water and cook, stirring occasionally, until 'al dente', **9 minutes**. Reserve some **pasta water (1/4 cup for 2 people / 1/2 cup for 4 people)**, then drain the **spaghetti**. Drizzle with **olive oil** to prevent the strands sticking together.

TIP: 'Al dente' means the pasta is cooked through but it still has a tiny bit of firmness in the middle.



4. 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**.

TIP: Add a dash more pasta water if the sauce looks dry.



5. Add the tomatoes

Add the **roasted cherry tomatoes (and any tray juices)** to the **spaghetti**. Gently toss to combine. Slice the **lemon in half (see ingredients list)**, then add a **good squeeze of lemon juice** and season to taste 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!



6. Serve up

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

Enjoy!