



Pomodoro Pasta

with pesto drizzle and Italian cheese

20 – 25 mins • Veggie

19



Dried Linguine



Cherry Tomatoes



Onion



Garlic



Passata



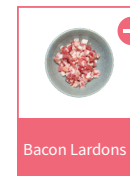
Grated Italian Style Hard Cheese



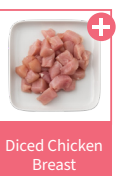
Green Pesto



Creme Fraiche



Bacon Lardons



Diced Chicken Breast

Pantry Items: Oil, Sugar, Water, Salt, Pepper,



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Colander, grater

Ingredients

| | 2P | 4P |
|----------------------------------|---------|---------|
| Dried Linguine | 180 g | 360 g |
| Cherry Tomatoes | 125 g | 250 g |
| Onion | 1 unit | 2 units |
| Garlic | 2 units | 4 units |
| Passata | 1 pack | 2 packs |
| Grated Italian Style Hard Cheese | 1 unit | 2 units |
| Green Pesto | 30 g | 60 g |
| Crema Fraiche | 110 g | 220 g |
| Bacon Lardons | 100 g | 200 g |
| Diced Chicken Breast | 260 g | 520 g |

Nutrition

| for uncooked ingredient | Per 100g | Per 100g | Per 100g |
|-------------------------|-------------------|-------------------|-------------------|
| Energy (kJ/kcal) | 763 kJ / 182 kcal | 818 KJ / 196 kcal | 687 KJ / 164 kcal |
| Fat (g) | 7.7 g | 9.8 g | 6.1 g |
| Sat. Fat (g) | 3.1 g | 3.8 g | 2.4 g |
| Carbohydrate (g) | 22.5 g | 20.1 g | 17 g |
| Sugars (g) | 4.3 g | 3.9 g | 3.2 g |
| Protein (g) | 4.6 g | 6.1 g | 9.3 g |
| Salt (g) | 0.3 g | 0.5 g | 0.9 g |

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels. Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs

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Make the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When boiling, add the **linguine** then bring back to the boil.
- Cook until softened, 10-12 mins.
- Once cooked, drain in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.

TIP: *If you're in a hurry you can boil the water in your kettle.*



Finish and Serve

- Taste the sauce and season with **salt**, **pepper** and **sugar**.
- Carefully toss the **linguine** through the sauce to coat and allow to warm through.
- Divide your pomodoro **pasta** between deep plates or bowls.
- Garnish with a sprinkling of **cheese** and a drizzle of **pesto**.

Enjoy !

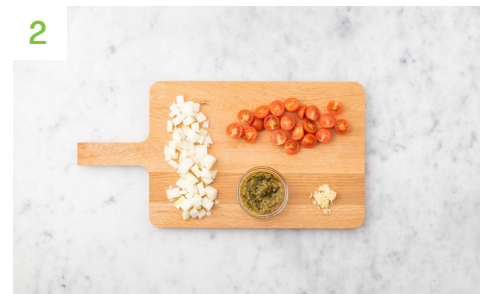
CUSTOM OPTIONS

+ BACON LARDONS

Adding bacon? Add the lardons to the pan along with the garlic and fry until golden, 6-7 mins.

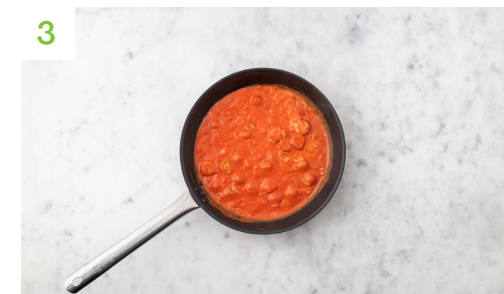
+ DICED CHICKEN BREAST

Adding chicken? Fry the chicken in the pan along with the onion and cook until golden brown, 8-10 mins total.



Get Prepped

- While the **linguine** cooks, halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a **garlic press**).
- Halve the **cherry tomatoes**.
- Loosen the **pesto** by mixing it with 1 tbsp **oil** (per 2P).



Simmer the Sauce

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Add the **onion** and season with **salt** and **pepper**. Fry until softened, stirring occasionally, 3-4 mins.
- Add the **garlic**, **tomatoes** and another pinch of **salt**. Cook until the **tomatoes** are softened, 6-7 mins.
- Pour in the **passata**, **crema fraiche** and ½ tsp **sugar** (per 2P).
- Simmer until thickened, 4-5 mins.

TIP: *Add a splash of water if the sauce becomes too thick.*