



Creamy Veg Pesto Pasta with Roasted Tomatoes

Make It Yours 20 Minutes • 1 of your 5 a day • Veggie

40



Baby Plum Tomatoes



Garlic Clove



Rigatoni Pasta



Vegetable Stock Paste



Creme Fraiche



Peas



Baby Spinach



Grated Hard Italian Style Cheese



Fresh Pesto

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, aluminium foil, baking tray, frying pan and colander.

Ingredients

Ingredients	2P	3P	4P
Baby Plum Tomatoes	125g	190g	250g
Garlic Clove**	2	3	4
Rigatoni Pasta 13	180g	270g	360g
Vegetable Stock Paste 10	10g	15g	20g
Creme Fraiche** 7	150g	225g	300g
Peas**	120g	180g	240g
Baby Spinach**	40g	100g	100g
Grated Hard Italian Style Cheese** 7 8	20g	40g	40g
Fresh Pesto** 7	32g	48g	64g
Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	150ml	200ml	250ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	419g	100g
Energy (kJ/kcal)	3091/739	739/177
Fat (g)	35.6	8.5
Sat. Fat (g)	18.5	4.4
Carbohydrate (g)	81.3	19.4
Sugars (g)	12.4	3.0
Protein (g)	22.2	5.3
Salt (g)	1.65	0.39

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **10)** Celery **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **pasta**.
- Halve the **baby plum tomatoes**.
- Peel and grate the **garlic** (or use a garlic press).



Bring on the Creamy Sauce

- While the **pasta** cooks, heat a drizzle of **oil** in a large frying pan on medium heat.
- Once hot, add the **garlic** and stir-fry for 1 min.
- Stir in the **water for the sauce** (see pantry for amount) and **veg stock paste**. Bring to the boil, then simmer until slightly reduced, 1-2 mins.
- Once reduced, stir in the **creme fraiche**, bring back to the boil, then reduce to medium-high. Taste and add **salt** and **pepper** if needed.



Roast the Tomatoes

- Pop the **tomatoes** onto a piece of foil.
- Drizzle over some **olive oil**. Season with **salt, pepper** and the **sugar** (see pantry for amount).
- Fold the foil, sealing on all sides to create a **parcel**, then place onto a small baking tray.
- When the oven is hot, roast the **tomato parcel** on the top shelf until softened, 12-15 mins.



Combine and Stir

- Once cooked, drain the **pasta** in a colander, then add to the pan of **creamy sauce** along with the **peas** and heat through for 1-2 mins.
- Add the **spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins.
- Stir through the **cheese**, then taste and season with **salt** and **pepper** if needed. Add a splash of **water** if you feel it needs it.



Pasta Time

- Meanwhile, add the **rigatoni** to the **boiling water** and bring back to the boil.
- Cook until tender, 12 mins.



Finish and Serve

- When everything's piping hot, spoon the **creamy veg pasta** into your bowls and drizzle over the **fresh pesto**.
- Carefully remove your **roasted tomatoes** from the foil and serve them on top.
- Spoon over the **tomato juices** from the **parcel** to finish.

Enjoy!