



Pomodoro Pasta

with pesto drizzle and Italian cheese

Veggie Quick Cook 20 – 25 mins

8



Dried Linguine



Cherry Tomatoes



Onion



Garlic



Passata



Grated Italian Style Hard Cheese



Green Pesto



Creme Fraiche

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



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.

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	1 sachet	2 sachets
Crema Fraiche	110 g	220 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	402.5 g	100 g
Energy (kJ/kcal)	2983.2 kJ/ 713 kcal	741.2 kJ/ 177.1 kcal
Fat (g)	28.9 g	7.2 g
Sat. Fat (g)	11.7 g	2.9 g
Carbohydrate (g)	89.5 g	22.2 g
Sugars (g)	16.6 g	4.1 g
Protein (g)	19.3 g	4.8 g
Salt (g)	1.5 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

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.

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

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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



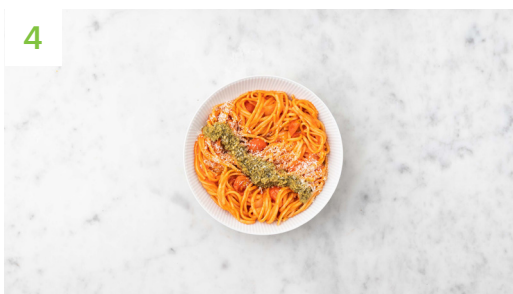
You can recycle me!



1 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, 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.*



4 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!



2 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** (double for 4p).



3 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, creme fraiche** and ½ tsp **sugar** (double for 4p).
- Simmer until thickened, 4-5 mins.

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