



# Creamy Baked Cheese Pasta with cherry tomatoes and butternut squash

Veggie Quick Cook 20-25 mins

8



Dried Rigatoni



Cherry Tomatoes



Greek Style Cheese



Garlic



Cajun Spice Mix



Lemon



Basil



Rocket



Mustard



Diced Butternut Squash

Pantry Items: Salt, Pepper, Oil, Water

## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Cooking tools you will need

Oven Dish, Baking Sheet with Baking Paper, Colander

## Ingredients

	2P	4P
Dried Rigatoni	180 g	360 g
Cherry Tomatoes	250 g	500 g
Greek Style Cheese	100 g	200 g
Garlic	2 units	4 units
Cajun Spice Mix	1 sachet	2 sachets
Lemon	1 unit	2 units
Basil	10 g	20 g
Rocket	40 g	80 g
Mustard	1 sachet	2 sachets
Diced Butternut Squash	1 unit	2 units

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	499.5 g	100 g
Energy (kJ/kcal)	2397.8 kJ/ 573.1 kcal	480 kJ/ 114.7 kcal
Fat (g)	14.9 g	3 g
Sat. Fat (g)	9.5 g	1.9 g
Carbohydrate (g)	88 g	17.6 g
Sugars (g)	14.2 g	2.9 g
Protein (g)	24.3 g	4.9 g
Salt (g)	1.4 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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.

## Contact

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## Roast the Butternut Squash

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Pop the **butternut squash** onto a large (lined) baking tray.
- Drizzle with **oil, cajun spice, salt** and **pepper**.
- Toss to coat and spread out in a single layer.
- When the oven is hot, roast on the top shelf until soft and golden, 18-20 mins. Turn halfway through.



## Make the Dressing

- While everything is cooking, make your dressing.
- Halve the **lemon**. Juice one **half** and cut the other **half** into wedges.
- In a large bowl, mix together 1 tbsp **oil**, 1 tsp **lemon** juice (double both for 4p), the **mustard** and a pinch of **salt** and **pepper**.
- Just before serving, toss the **salad leaves** through the dressing.



## Cook the Rigatoni

- Boil a large pot of **salted water** for the **rigatoni**.
- When the **water** is boiling, add the **pasta** and bring back to the boil. Cook until soft, 12 mins.
- Once cooked, reserve ½ cup of **pasta water**, drain in a colander and pop back in the pot.
- Drizzle with **oil** and stir through to stop it sticking together.

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



## Finishing Touches

- Add the cooked and drained **pasta** to the oven dish.
- Mix everything together, breaking up the **cheese** as you go.
- Loosen with a splash of reserved **pasta water** if necessary.
- Mix in the roasted **butternut squash**.
- Season to taste with **salt** and **pepper**.



## Get Prepped

- Meanwhile, peel the **garlic**.
- Roughly tear the **basil** leaves.
- Add the **cherry tomatoes, garlic** cloves and **half** the torn **basil** to a large oven dish.
- Add 2 tbsp **oil**, 1 tsp **salt** and 1 tsp **pepper** (double all for 4p). Toss together.
- Place the **cheese** in the centre of the dish (keeping it whole) and bake in the oven for 12-15 mins, until the **tomatoes** are blistering.



## Serve and Enjoy

- Dish up spoonfuls of cheesy **pasta**.
- Garnish with the **lemon** wedges and remaining torn **basil**.
- Serve the salad alongside.

**Enjoy!**