



# Pomodoro Pasta

with pesto drizzle and Italian cheese

Veggie Quick Cook 20-25 mins • Eat me first

8



Dried Linguine



Cherry Tomatoes



Onion



Garlic



Passata



Grated Italian Style Hard Cheese



Green Pesto



Cream

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

## Before you start

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

## Cooking tools you will need

Grater, Colander

## 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 | 25 g     | 50 g      |
| Green Pesto                      | 1 sachet | 2 sachets |
| Cream                            | 125 g    | 250 g     |

## Nutrition

|                          | Per serving              | Per 100g                |
|--------------------------|--------------------------|-------------------------|
| for uncooked ingredients | 417.5 g                  | 100 g                   |
| Energy (kJ/kcal)         | 3282.6 kJ/<br>784.5 kcal | 786.2 kJ/<br>187.9 kcal |
| Fat (g)                  | 39.7 g                   | 9.5 g                   |
| Sat. Fat (g)             | 3.9 g                    | 0.9 g                   |
| Carbohydrate (g)         | 83.1 g                   | 19.9 g                  |
| Sugars (g)               | 12.4 g                   | 3 g                     |
| Protein (g)              | 20.9 g                   | 5 g                     |
| Salt (g)                 | 1.3 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

Thumbs up or thumbs down?  
Head online or use the app to  
rate this recipe.



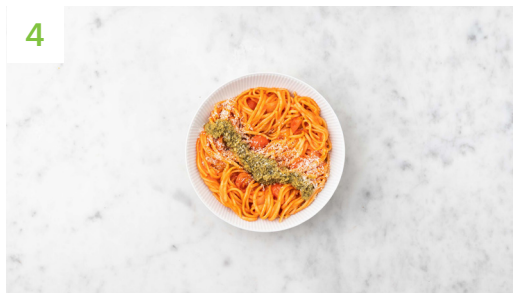
You can recycle me!



## 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.
- 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.*



## Finish and Serve

- Toss the **linguine** through the **tomato** sauce.
- Divide your pomodoro **pasta** between deep plates or bowls.
- Garnish with a sprinkling of **cheese** and a drizzle of **pesto**.

## Enjoy!



## 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 **tomatoes**.
- Loosen the **pesto** by mixing it with 1 tbsp **oil** (double for 4p).



## Start the Sauce

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Add the **onion** to the pan with a pinch of **salt** and **pepper**. Fry until softened stirring occasionally, 3-4 mins.
- Add the **garlic**, **tomatoes** and another pinch of **salt**. Fry for another 6-7 mins, until **tomatoes** are softened.
- Pour in the **passata** and **half** the **cream** (double for 4p).
- Leave to simmer for 4-5 mins, until thickened then season to taste with **salt**, **pepper** and **sugar**.