







More Than Food
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Red Pepper and Goat's Cheese Rigatoni

In this week's HelloFresh Top Chef recipe, we thought making homemade pesto would be a great skill to have under your belt and a real crowd pleaser. In this recipe, we have mixed up the 'classic' pesto with a few other ingredients – we have replaced pine nuts with walnuts and added some tarragon for extra flavour. In future, you can mix up a pesto in any way you like, just remember the simple 'golden' formula: nuts + fresh herbs + citrus juice + oil + extras (garlic and pecorino cheese are our favourites!). Happy experimenting!



30 mins



veggie



Red Pepper (1)



Basil (1 bunch)



Tarragon (4 sprigs)



Garlic Clove (½)



Extra Virgin Olive Oil
(3 tbsp)



Walnuts (25g)



Hard Italian Vegetarian
Cheese (3 tbsp)



Rigatoni (250g)



Goat's Cheese (1 log)



Rocket (1 bag)

2 PEOPLE INGREDIENTS

- Red Pepper, sliced
 - Basil, chopped
 - Tarragon, chopped
 - Garlic Clove, grated
 - Extra Virgin Olive Oil
- 1

1 bunch

4 sprigs

½


3 tbsp
- Walnuts
 - Hard Italian Vegetarian Cheese
 - Rigatoni
 - Goat's Cheese
 - Rocket
- 25g

3 tbsp

250g

1 log

1 bag

 Our fruit and veggies may need a little wash before cooking!

Did you know...
Rocket belongs to the mustard family!

Allergens: Nut, Milk, Gluten.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	990 kcal / 4153 kJ	49 g	16 g	98 g	7 g	38 g	1 g
Per 100g	200 kcal / 840 kJ	10 g	3 g	20 g	1 g	8 g	0 g



1 Pre-heat your oven to 200 degrees and pop a large pot of water on high heat. Line a baking tray with baking paper. Remove the core from the **red pepper** and cut into slices 1cm thick. Pop the slices onto the baking tray and drizzle over some **olive oil** and season with a pinch of **salt**. Roast your **pepper** on the top shelf of your oven for 20 mins. It's ready when soft and nicely charred around the edges.



2 To make the pesto, pick the leaves from the **basil** and **tarragon** and finely chop. Discard the stalks. Peel and grate the **garlic** and pop into a bowl with your **herbs**. Mix well and stir in the **extra virgin olive oil** (as specified in the ingredients table). Roughly chop the **walnuts** and add to your herbs. Mix in half of the **hard Italian cheese** and keep to one side.



3 When your **water** is boiling, add a generous pinch of **salt** and add the **rigatoni**. Cook your pasta for 11 mins. When your **pasta** is cooked, drain in a colander over a bowl (to reserve your cooking water), and then return your **pasta** to the pot off the heat. Stir in your homemade **pesto** and mix well. Add a splash of your **cooking water** to loosen your **sauce**. Taste your **pasta** and add more **salt** and **pepper** if you feel it needs it.



4 Break the **goat's cheese** up with your fingers and mix half through your **pasta**. Stir well until the cheese melts and coats your pasta. Finally, mix in your roasted **red peppers**.

5 Serve a generous amount of **pasta** into each of your bowls and pop the rest of your **goat's cheese** on top. Finish with the **rocket** and a generous sprinkle of your remaining **hard Italian cheese**. Enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!