

MARLEY SPOON



Farfalle with Red Pesto

and Cherry Tomatoes, Spinach and A...



20-30min



2 Portions

Farfalle, meaning butterflies in Italian, is clever in its whimsical shape - the grooves are designed to capture sauce. Create a beautiful sauce that will coat the pasta, without drowning it, using juicy cherry tomatoes, fresh basil and flavoursome red pesto. Simply finish with the obligatory scattering of parmesan.

What we send

- baby spinach leaves
- farfalle pasta ¹
- basil, garlic
- slivered almonds ¹⁵
- red pesto ^{7,15}
- parmesan cheese ⁷
- zucchini
- cherry tomatoes

What you'll require

- olive oil
- sea salt and pepper

Utensils

- large deep frypan
- large saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Milk (7), Tree Nuts (15).
May contain traces of other allergens.

Nutrition per serving

Energy 765kcal, Fat 37.7g, Carbs 75.1g, Proteins 27.6g



1. Prepare ingredients

Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop the **garlic**. Finely chop the **basil** leaves, discarding the stems. Coarsely grate the **parmesan**. Thinly slice the **zucchini**. Halve **half of the cherry tomatoes** (the remaining tomatoes won't be used in this dish).



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 12 mins or until al dente. Reserve **60ml (¼ cup) of the cooking water**, then drain the pasta and return to the pan to keep warm.



3. Start sauce

Put the **almonds** in a large deep frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan. Heat **1 tbs olive oil** in the pan over high heat. Add the **zucchini** and cook, stirring, for 3-4 mins until caramelised and golden.



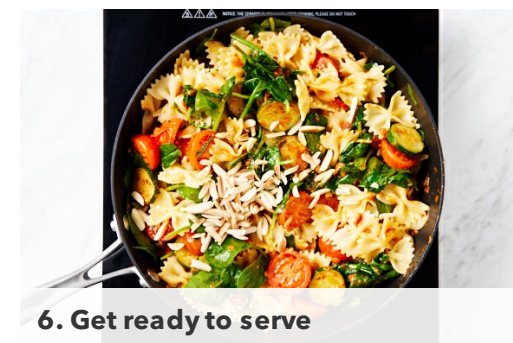
4. Add pesto

Reduce the heat to medium. Add the **garlic** and cook, stirring, for 30 seconds or until fragrant. Stir in the **pesto**, **reserved cooking liquid** and **tomatoes** and season with salt and pepper. Cook for 4-5 mins until the tomatoes start to soften.



5. Add spinach


Add the **spinach** and cook, stirring, for 1 min or until slightly wilted. Stir in the **pasta**, **half the basil** and **half the parmesan** and cook for 2-3 mins until the pasta is warm and well coated by the sauce.



6. Get ready to serve

Stir through the **almonds** and season to taste with **salt and pepper**. Divide the **pasta** among bowls. Scatter with the **remaining basil and parmesan** to serve.

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 **Packed in Australia**
from at least **95%**
Australian ingredients