

Four Cheese and Tomato

Pasta Bake

hellóchef

Because a comforting cheesy pasta bake is always a great idea!

Cals 1181 • Prot 61 • Carbs 143 • Fat 43

Vegetarian

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🕒 cook: 35 min

R2526



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

| | | | | |
|---------------------------------|-----|-----|-----|-------|
| Fusilli pasta 10* | 250 | 375 | 500 | Grams |
| Red onion | 1 | 1 | 2 | Piece |
| Cherry tomatoes | 250 | 300 | 500 | Grams |
| Sun dried tomatoes | 60 | 90 | 120 | Grams |
| Water | 100 | 150 | 200 | ML |
| Vegetable stock cube 15* | 1 | 1 | 2 | Piece |
| Tomato paste | 30 | 50 | 70 | Grams |
| Parmesan 4* | 60 | 90 | 120 | Grams |
| Olive oil | 1 | 1 | 2 | Tbsp |
| Garlic paste | 10 | 15 | 20 | Grams |
| Dried oregano | 2 | 2 | 2 | Grams |
| Chopped tomatoes | 400 | 400 | 800 | Grams |
| Balsamic vinegar 14* | 15 | 22 | 30 | ML |
| Honey | 15 | 15 | 15 | Grams |
| Cream cheese 4* | 80 | 120 | 160 | Grams |
| Grated mozzarella 4* | 100 | 150 | 200 | Grams |
| Grated orange cheddar 4* | 60 | 90 | 120 | Grams |
| Fresh basil | 15 | 15 | 15 | Grams |

Allergens

*10 Wheat, *15 Celery, *4 Milk, *14 Sulphur Dioxide

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information Per Serving*

| | |
|------------------------|-------------|
| Energy (kJ/kcal) | 4939 / 1181 |
| Fat (g) | 42.5 |
| of which saturates (g) | 28.2 |
| Carbohydrate (g) | 143 |
| of which sugars (g) | 34.6 |
| Fiber (g) | 18.7 |
| Protein (g) | 61.1 |
| Salt (g) | 5 |

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Boil pasta

Preheat the oven to 200°C/180°C fan. Add the **fusilli pasta** to a large pot of salted boiling **water**. Boil for 8-10 min until "al dente". Drain.



2 Prep veg

Meanwhile, peel and finely dice the **red onion**. Slice the **cherry tomatoes** in half. Finely chop the **sun dried tomatoes**. Boil the measured **water** and dissolve the **vegetable stock cube** and **tomato paste** in it. Grate the **Parmesan**.



3 Make sauce

Heat a large non-stick pan over a medium-low heat with a drizzle of **olive oil**. Once hot, add the **onion** and cook for 5 min until soft. Add the **garlic paste** and **dried oregano** and cook for 1 min. Add the **cherry tomatoes, sun dried tomatoes, chopped tomatoes, balsamic vinegar, honey** and **tomato** and **vegetable stock** and simmer for 6-7 min until thickened.



4 Add pasta

Add the drained **fusilli** and **cream cheese** to the thickened sauce and give everything a good mix up.



5 Layer bake

Pour half of the **tomato** and **fusilli** mixture into a large baking dish. Top with the **grated mozzarella cheese**. Pour the remaining **tomato** and **fusilli** mixture over the **mozzarella** layer.



6 Bake

Finally, top with the **grated Parmesan** and **grated cheddar**. Bake in the oven for 15-20 min until golden and bubbling on top. Garnish with the **basil** leaves just before serving.