

**Product Spotlight:
Cherry Tomatoes**

Cherry tomatoes aren't just cute – they're little flavour bombs! Halving them before cooking helps release their natural sweetness into the sauce. Originally, cherry tomatoes were grown to be used as decoration!



Roasted Cherry Tomato Pasta Bake

This bright pasta bake combines sweet roasted cherry tomatoes, cannellini beans, and carrot tossed through pasta and topped with golden melted mozzarella.



40 minutes



2 servings



Vegetarian

Switch it up!

Prepare as a one-pan stovetop pasta by skipping the oven step and melting mozzarella directly in the pan.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	19g	126g

FROM YOUR BOX

CHERRY TOMATOES	200g
GARLIC CLOVES	2
SHORT PASTA	500g
BROWN ONION	1
CARROT	1
CANNELLINI BEANS	400g
TOMATO PASTE	1 sachet
MOZZARELLA	1 packet
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

large frypan, saucepan

NOTES

For extra veg, add and sauté zucchini or mushrooms, and stir through baby spinach.

We like blending part of the sauce to give it a creamy texture. You can skip this step or blend the whole sauce to hide veggies from picky eaters.

Stir in a splash of balsamic vinegar for sweetness and depth.

No gluten option – pasta is replaced with GF pasta.



1. ROAST THE TOMATOES

Set oven to 220°C and bring a saucepan of water to a boil.

Toss whole **tomatoes** and **garlic cloves** in a lined oven dish with **oil**, **1 tsp oregano**, **salt and pepper**. Roast for 15–20 minutes until **tomatoes** are bursting.



2. COOK THE PASTA

Add **1/2 packet pasta** to boiling water and cook according to packet instructions or until al dente. Reserve **2 cups cooking liquid** and drain **pasta**.



3. SAUTÉ THE INGREDIENTS

Heat a large frypan over medium-high heat with **oil**. Dice **onion** and grate **carrot**, add to pan and sauté for 3 minutes to soften. Drain and add **beans** with **tomato paste**, stirring to combine (see notes).



4. BLEND THE SAUCE

Add reserved **cooking liquid** to the **sautéed ingredients**. Remove **1/2 cup** of the **mixture** and blend until smooth using a stick mixer (see notes). Return to pan and stir to combine.



5. BAKE THE PASTA

Squeeze **garlic cloves** from skins and add to **sauce** along with **roasted tomatoes** and pasta. Season with **salt and pepper** and toss to combine (see notes). Place in an oven dish, cover with **mozzarella** and bake for 5–10 minutes until **cheese** is golden.



6. FINISH AND SERVE

Finely chop **parsley**.

Garnish **pasta bake** with **parsley** and serve tableside.



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