



U COOK

Basil Pesto Spring Bowl

with sunflower seeds, peas & grated Italian-style hard cheese

Hands-on Time: 5 minutes

Overall Time: 12 minutes

Lunch: Serves 1 & 2

Chef: Jemimah Smith

Nutritional Info

	Per 100g	Per Portion
Energy	1406kJ	3691kJ
Energy	336kcal	883kcal
Protein	11.2g	29.3g
Carbs	38g	100g
of which sugars	1.8g	4.6g
Fibre	2.4g	6.2g
Fat	15g	39.2g
of which saturated	3.2g	8.4g
Sodium	316.2mg	830mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Tree Nuts

Spice Level: None

Eat Within 5 Days

Ingredients & Prep Actions:

Serves 1 [\[Serves 2\]](#)

20g	40g	Pitted Kalamata Olives <i>drain & roughly slice</i>
30ml	60ml	Grated Italian-style Hard Cheese
2 cakes	4 cakes	Egg Noodles
50g	100g	Peas
50ml	100ml	Pesto Princess Basil Pesto
10g	20g	Sunflower Seeds

From Your Kitchen

Seasoning (salt & pepper)

Water

1. NOODLES Boil the kettle. Place the noodles in a bowl and submerge in boiling water. Cook in the microwave until al dente, 10-12 minutes. Drain by placing a plate over the bowl, leaving a small gap for the water to drain, and tilting the bowl over a sink into another bowl to reserve the water.

2. LUNCH IS READY In a bowl, combine the noodles, the pesto, the peas, the sunflower seeds, and the olives. Loosen with the reserved water until saucy consistency and season. Sprinkle over the cheese and enjoy!