



CHARRED AVOCADO ORECCHIETTE

with Scallions, Heirloom Tomatoes, and Feta



HELLO ORECCHIETTE

The round pasta gets its name from the Italian term for “little ears.”

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 640



Avocado



Scallions



Chives



Feta Cheese
(Contains: Milk)



Garlic



Heirloom Grape Tomatoes



Orecchiette Pasta
(Contains: Wheat)

START STRONG

Peel the avocado by lifting the skin away from the flesh with your fingers. It's thought that peeling (instead of scooping) helps you get more of the nutrients that are located just beneath the surface.

BUST OUT

- Large pot
- Strainer
- Large pan
- Olive oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Avocado 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 4
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Chives ¼ oz | ½ oz
- Orecchiette Pasta 6 oz | 12 oz
- Feta Cheese ½ Cup | 1 Cup

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP AND COOK PASTA

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve and pit **avocado**. Mince or grate **garlic**. Trim, then thinly slice **scallions**. Halve **tomatoes**. Mince **chives**. Once water is boiling, add **orecchiette** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



4 TOSS PASTA

Add drained **orecchiette** to pan along with **1 TBSP olive oil** and **feta cheese**. Toss to combine. Season with **salt** and **pepper**.



2 CHAR AVOCADO

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **avocado** to pan cut-side down. Cook until charred, 1-2 minutes. Remove from pan and set aside.



5 SLICE AVOCADO

Carefully peel skin from **avocado**, then thinly slice. Season with **salt** and **pepper**.



3 COOK TOMATOES

Heat a large drizzle of **olive oil** in same pan over medium heat. Add **scallions** and **garlic** and cook until softened and fragrant, 1-2 minutes. Add **tomatoes** and cook, tossing, until slightly softened.



6 PLATE AND SERVE

Divide **orecchiette** mixture between bowls. Top with **avocado slices**. Garnish with **chives** and serve.

AVOCA-DO!

Who would've thought that avocado and pasta are a tasty pair together?

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK33 NJ-9