

# Quick Bacon & Pesto Fusilli

with Parmesan & Mixed Leaf Salad

**KID FRIENDLY** CLIMATE SUPERSTAR







(Optional)

Chilli Flakes

Prep in: 20-30 mins Ready in: 25-35 mins Eat Me Early\* \*Custom Recipe only

When you stir herby pesto and crispy bacon through chunky spirals of pasta, the result is pure comfort food. But when you add our classic garlic and herb seasoning for that extra flavour, it instantly transforms this meal from good, to great.

Pantry items Olive Oil, Butter

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

# Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

 ${\sf Medium\ saucepan} \cdot {\sf Large\ frying\ pan}$ 

### Ingredients

0.0.1	
2 People	4 People
refer to method	refer to method
1 medium bag	1 large bag
1	2
1 small bag	1 medium bag
1 medium packet	2 medium packets
1 packet (90g)	<b>1 packet</b> (180g)
1 medium packet	1 large packet
1 medium sachet	1 large sachet
20g	40g
1 medium packet	2 medium packets
1 packet	2 packets
1 medium packet	1 large packet
pinch	pinch
1 small packet	2 small packets OR 1 large packet
	refer to method 1 medium bag 1 1 small bag 1 medium packet 1 packet (90g) 1 medium packet 20g 1 medium packet 1 packet 1 packet 1 medium packet pinch

#### \*Pantry Items \*\*Custom Recipe Ingredient

# Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3825kJ (914Cal)	1048kJ (250Cal)
Protein (g)	27.2g	7.5g
Fat, total (g)	52.4g	14.4g
- saturated (g)	20.9g	5.7g
Carbohydrate (g)	79.9g	21.9g
- sugars (g)	12.7g	3.5g
Sodium (mg)	1398mg	383mg
Custom Pecine		

#### Avg Qty Per Serving Per 100g Energy (kJ) 4577kJ (1094Cal) 864kJ (207Cal) Protein (g) 61.1g 11.5g Fat, total (g) 57.1g 10.8g - saturated (g) 22.3g 4.2g Carbohydrate (g) 79.9g 15.1g 12.7g 2.4g - sugars (g) Sodium (mg) 1482mg 280mg

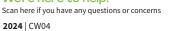
The quantities provided above are averages only.

# Allergens

Always read product labels for the most up-to-date allergen information.

Visit **hellofresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

#### We're here to help!





#### Get prepped

- Bring a medium saucepan of salted water to the boil.
- Thinly slice **celery**. Grate **carrot**.
- In a medium bowl, combine carrot and mixed salad leaves. Set aside.

Little cooks: Older kids, help grate the carrot under adult supervision. Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.



#### Make it saucy

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **celery**, stirring, until softened, **4-5 minutes**.
- Reduce heat to medium, then add **light cooking cream** and **garlic & herb seasoning**. Return **bacon** to pan and cook, stirring, until sauce is slightly reduced, **1-2 minutes**.
- Remove pan from heat. Stir in the **butter**, **basil pesto** and **fusilli** until combined and the butter is melted (if needed, add a dash of reserved pasta water to loosen the sauce). Season with **salt** and **pepper** to taste.

**Custom Recipe:** Return chicken to the pan with the bacon and cook, stirring, until sauce is slightly reduced, 1-2 minutes. Continue as above.



# Cook the pasta & bacon

- Cook **fusilli** in the boiling water until 'al dente' (when pasta is cooked through but still slightly firm in the centre), **12 minutes**.
- Meanwhile, heat a large frying pan over high heat with a drizzle of olive oil. Cook diced bacon, breaking up with a spoon, until golden, 3 minutes. Transfer to a bowl.
- When the pasta is ready, reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people), then drain **pasta** and return to saucepan.

**Custom Recipe:** Cook chicken breast with diced bacon, tossing, until browned and cooked through, 5-6 minutes. Transfer to a bowl.



# Serve up

- Dress salad with **balsamic vinaigrette dressing**, tossing to coat.
- Divide bacon and creamy pesto fusilli between bowls. Sprinkle with Parmesan cheese and a pinch of chilli flakes (if using).
- Serve with salad. Enjoy!

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