

Bacon & Pesto Potato Salad

with Spinach & Rocket

Grab your Meal Kit with this symbol



Potato



Chicken Stock



Diced Bacon



Slivered Almonds



Cherry Tomatoes





Basil Pesto



Spinach & Rocket Mix



Shaved Parmesan Cheese

 Hands-on: 10 mins
 Ready in: 15 mins

 Naturally gluten-free
Not suitable for Coeliacs

 Calorie Smart

We are stepping it up with this spin on the classic potato salad with crispy bacon, basil pesto and juicy cherry tomatoes. Ready in 15 minutes, this quick salad is packed with flavour and can be prepped the day before or made on the spot!

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Medium frying pan

Ingredients

	2 People
olive oil*	refer to method
potato	2
chicken stock	2 cubes
diced bacon	1 packet (90g)
slivered almonds	1 packet
cherry tomatoes	1 punnet
basil pesto	1 sachet (100g)
spinach & rocket mix	1 bag (60g)
shaved Parmesan cheese	1 packet (30g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1857kJ (443Cal)	408kJ (97Cal)
Protein (g)	21.5g	4.7g
Fat, total (g)	24.5g	5.4g
- saturated (g)	6.3g	1.4g
Carbohydrate (g)	30.5g	6.7g
- sugars (g)	5.3g	1.2g
Sodium (mg)	1485mg	326mg

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.

1



Cook the potato

Boil the kettle. Cut the **potato** into bite-sized chunks. Place the **potato** in a large saucepan, cover with boiling **water** and simmer over a high heat until easily pierced with a knife, **10-12 minutes**. Drain the **potato**, return to the saucepan, toss with the crumbled **chicken stock** cubes and set aside to cool.

2



Cook the bacon

While the potato is cooking, heat a medium frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **diced bacon**, breaking up with a spoon, until just turning golden, **3-4 minutes**. Add the **slivered almonds** and cook, stirring, until golden, **1-2 minutes**. Set aside to cool.

3



Combine the salad

While the bacon is cooking, halve the **cherry tomatoes**. Add the **bacon**, **almonds** and **basil pesto** to the **potato**. Toss to coat and season to taste.

4



Pack & serve

Divide the bacon and pesto potato salad between two reusable containers and set aside to cool. When cooled, top with the cherry tomatoes, **spinach & rocket mix** and **shaved Parmesan cheese**. Refrigerate. At lunchtime, toss the salad to combine.

TIP: This potato salad is best enjoyed cooled!

Enjoy!