



Creamy Pesto Bacon Fusilli

with Parmesan & Garden Salad

Grab your Meal Kit
with this symbol



Tomato



Zucchini



Fusilli



Bacon



Light Cooking
Cream



Garlic & Herb
Seasoning



Basil Pesto



Mixed Salad
Leaves



Balsamic
Vinaigrette Dressing



Grated Parmesan
Cheese



Chilli Flakes
(Optional)



Hands-on: **20-30** mins
Ready in: **25-35** mins



Spicy (optional
chilli flakes)

When you combine 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, it instantly transforms this meal from good, to great.

Pantry items

Olive Oil, Butter

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
zucchini	1	2
fusilli	1 packet	2 packets
bacon	1 packet	2 packets
light cooking cream	1 packet (150ml)	2 packets (300ml)
garlic & herb seasoning	1 sachet	2 sachets
butter*	20g	40g
basil pesto	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
balsamic vinaigrette dressing	1 packet	2 packets
grated Parmesan cheese	1 packet	2 packets
chilli flakes (optional)	pinch	pinch

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4367kJ (1043Cal)	781kJ (186Cal)
Protein (g)	42.1g	7.5g
Fat, total (g)	60.6g	10.8g
- saturated (g)	29.6g	5.3g
Carbohydrate (g)	83.8g	15g
- sugars (g)	12.7g	2.3g
Sodium (mg)	1892mg	338mg

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



Get prepped

Bring a medium saucepan of salted water to the boil. Thinly slice the **tomato** and **zucchini** into half-moons.

2



Cook the fusilli

Add the **fusilli** to the boiling water and cook until 'al dente', **11 minutes**. Reserve some **pasta water**, then drain and return to the saucepan. Add a drizzle of **olive oil** to stop the pasta from sticking.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

3



Cook the bacon

Roughly chop the **bacon**. While the pasta is cooking, heat a large frying pan over a high heat with a drizzle of **olive oil**. Cook the **bacon**, stirring, until golden, **3 minutes**. Transfer to a bowl.

4



Make the sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Add the **zucchini** and cook until softened, **4-5 minutes**. Reduce the heat to medium and add the **light cooking cream**, **garlic & herb seasoning** and **bacon** to the pan and cook until slightly reduced, **1-2 minutes**. Season with **salt** and **pepper**. Remove from the heat and add the **butter**, **basil pesto** and **fusilli** and stir until melted and combined.

TIP: If the mixture looks dry, add a dash of pasta water!

5



Make the salad

In a medium bowl, combine the **mixed salad leaves**, **tomato** and **balsamic vinaigrette dressing**.

6



Serve up

Divide the creamy pesto bacon fusilli between bowls. Garnish with the grated Parmesan cheese and a pinch of **chilli flakes** (if using). Serve with the garden salad.

Enjoy!