



Quick Pesto Bacon Fusilli

with Parmesan & Garden Salad

Grab your Meal Kit with this symbol



Zucchini



Apple



Fusilli Pasta



Diced Bacon



Light Cooking Cream



Garlic & Herb Seasoning



Basil Pesto



Mixed Salad Leaves



Italian Dressing



Grated Parmesan Cheese



Chilli Flakes (Optional)

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

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 for that extra flavour, 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
zucchini	1	2
apple	1	2
fusilli pasta	1 packet	2 packets
diced bacon	1 packet (180g)	2 packets (360g)
light cooking cream	1 packet (150ml)	2 packets (300ml)
garlic & herb seasoning	1 sachet	2 sachets
butter*	20g	40g
basil pesto	1 sachet (50g)	1 sachet (100g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
Italian dressing	1 packet (25ml)	2 packets (50ml)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
chilli flakes (optional)	pinch	pinch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3894kJ (930Cal)	743kJ (177Cal)
Protein (g)	35.9g	6.8g
Fat, total (g)	47.7g	9.1g
- saturated (g)	24.2g	4.6g
Carbohydrate (g)	88g	16.8g
- sugars (g)	17.7g	3.4g
Sodium (mg)	1681mg	321mg

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.



Get prepped

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



Cook the fusilli

Cook the **fusilli** in the boiling water 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.



Cook the bacon

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



Finish the pasta

Return the 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**. 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 pasta looks dry, add a dash of pasta water!



Toss the salad

In a medium bowl, combine the **mixed salad leaves**, **apple** and **Italian dressing** and toss to combine.



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!