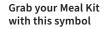
Quick Bacon & Garlic Farfalle with Garden Salad





















Garlic Paste





Leaves



Vegetable Stock



Grated Parmesan



Baby Spinach Leaves



Parsley

Pantry items

Olive Oil, Balsamic Vinegar

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
carrot	1	2
farfalle	1 packet	2 packets
diced bacon	1 packet (90g)	1 packet (180g)
garlic paste	1 packet	2 packets
Italian herbs	1 sachet	2 sachets
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag (30g)	1 medium bag (60g)
light thickened cream	1 medium packet	2 medium packets
vegetable stock pot	1 packet (20g)	1 packet (40g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
baby spinach leaves	1 medium bag (60g)	1 large bag (120g)
parsley	1 bag	1 bag

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3041kJ (726Cal)	693kJ (165Cal)
Protein (g)	27.9g	6.4g
Fat, total (g)	31.3g	7.1g
- saturated (g)	16.2g	3.7g
Carbohydrate (g)	79.3g	18.1g
- sugars (g)	15.9g	3.6g
Sodium (mg)	1465mg	334mg

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

- · Boil the kettle. Roughly chop tomato. Grate carrot.
- Half-fill a large saucepan with boiling water over a high heat. Season with salt and return to the boil. Cook farfalle in boiling water until 'al dente', 10 minutes. Reserve some pasta water (1/2 cup for 2 people / 1 cup for 4 people) and drain.

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



Make the pasta sauce

- Heat a large frying pan over a medium-high heat with a drizzle of olive oil. Cook diced bacon, breaking up with a spoon, until browned, 3-4 minutes. Add garlic paste and Italian herbs and cook, until fragrant, 1 minute.
- · Add light thickened cream and vegetable stock pot. Cook, stirring, 30 seconds.
- · Add cooked farfalle, a generous splash of reserved pasta water, the grated Parmesan cheese and baby spinach leaves. Cook, tossing until just wilted, 1-2 minutes. Season to taste.



Make the salad

- Meanwhile, in a large bowl, combine a drizzle of balsamic vinegar and olive oil. Season with salt and pepper.
- Add **mixed salad leaves**, **tomato** and **carrot** to dressing, then toss to coat. Set aside.



Serve up

- Divide the creamy bacon and garlic farfalle between bowls. Tear over the parsley leaves.
- Serve with the garden salad.

Enjoy!

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