

Quick Creamy Bacon Orecchiette

with Green Veggies & Basil

Grab your Meal Kit with this symbol



Zucchini



Trimmed Green Beans



Orechiette



Diced Bacon



Garlic Paste



Light Thickened Cream



Grated Parmesan Cheese



Vegetable Stock Pot





Baby Spinach Leaves



Chilli Flakes (Optional)



Basil

 Hands-on: **15-25 mins**
 Ready in: **20-30 mins**
 Spicy (optional chilli flakes)

Orechiette (meaning “little ears” in Italian) are the perfect pasta shape for cradling a creamy, cheesy sauce. Complete with vibrant green veggies, umami bacon and aromatic basil, this is one stellar pasta dish.

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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
zucchini	1	2
trimmed green beans	1 bag	2 bags
orecchiette	1 packet	2 packets
diced bacon	1 packet (90g)	1 packet (180g)
garlic paste	1 packet	2 packets
butter*	15g	30g
light thickened cream	1 medium packet	2 medium packets
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
vegetable stock pot	1 packet (20g)	1 packet (40g)
baby spinach leaves	1 small bag (30g)	1 medium bag (60g)
chilli flakes (optional)	pinch	pinch
basil	1 punnet	1 punnet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3241kJ (775Cal)	675kJ (161Cal)
Protein (g)	29.1g	6.1g
Fat, total (g)	38g	7.9g
- saturated (g)	20.3g	4.2g
Carbohydrate (g)	75.4g	15.7g
- sugars (g)	11.8g	15.7g
Sodium (mg)	1430mg	298mg

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](https://www.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 & cook the pasta

- Boil the kettle. Thinly slice **zucchini** into half-moons. Cut **trimmed green beans** in half.
- Pour boiled **water** into a large saucepan over a high heat. Add a generous pinch of **salt**. Bring to the boil, then add **orecchiette** and cook until 'al dente', **8 minutes**.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people) in a small bowl. Set aside.
- Drain **pasta**, then return to saucepan. Drizzle with **olive oil** to prevent sticking.

3



Bring it all together

- Remove pan from heat, then add **orecchiette**, tossing to combine. Season to taste.

TIP: If the pasta looks dry, add a splash of the reserved pasta water.

2



Cook the veggies & bacon

- While pasta is cooking, heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook **zucchini**, **green beans** and **diced bacon**, breaking up bacon with a spoon, until tender, **5-6 minutes**.
- Add **garlic paste** and **butter** and cook until fragrant, **1 minute**. Reduce to a medium heat, then add **light thickened cream**, **grated Parmesan cheese** and **vegetable stock pot**. Stir to combine.
- Add **baby spinach leaves** and cook, until wilted and thickened, **1-2 minutes**.

4



Serve up

- Divide the creamy bacon orecchiette with green veggies between bowls.
- Garnish with a pinch of **chilli flakes** (if using) and torn **basil** leaves to serve.

Enjoy!

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