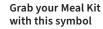
# Quick Creamy Bacon Orecchiette with Green Veggies & Basil









Beans





Orrechiette Diced Bacon





Cream

Garlic Paste



**Grated Parmesan** 



Cheese







Baby Spinach Leaves

Chilli Flakes (Optional)



Basil



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
orrechiette	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

<sup>\*</sup>Pantry Items

Nutrition

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

11.8g

1430mg

15.7g

298mg

The quantities provided above are averages only.

# **Allergens**

- sugars (g) Sodium (mg)

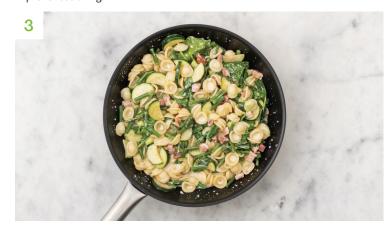
Always read product labels for the most up-to-date allergen information.

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 & 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.



# 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.



# 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.



# 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!

Rate your recipe
Scan here to rate this recipe!

