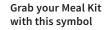




Creamy Bacon Pasta Salad with Cherry Tomatoes & Baby Spinach







Orecchiette





Diced Bacon







Snacking Tomatoes





Dijon Mustard

Mayonnaise





Chicken-Style Stock Powder

Chilli Flakes

(Optional)

Prep in: 15 mins Ready in: 15 mins

Looking for a quick and easy lunch option? Whip up this pasta salad in just 15 minutes. Featuring crispy bacon, tomato and baby spinach tossed together in dangerously creamy dill and parsley mayo.

Pantry items

Olive Oil



Before you start Wash your hands and any fresh food.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People
olive oil*	refer to method
orecchiette	1 medium packet
brown onion	1
diced bacon	1 packet (90g)
garlic paste	1 packet
snacking tomatoes	1 punnet
baby spinach leaves	1 medium bag
Dijon mustard	1 packet
dill & parsley mayonnaise	1 large packet
chicken-style stock powder	1 medium sachet
chilli flakes ∮ (optional)	pinch

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3473kJ (830Cal)	831kJ (199Cal)
Protein (g)	21.6g	5.2g
Fat, total (g)	48g	11.5g
- saturated (g)	6.2g	1.5g
Carbohydrate (g)	75.9g	18.2g
- sugars (g)	11g	2.6g
Sodium (mg)	1308mg	313mg

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.



Cook the orecchiette

- Boil the kettle. Pour boiling water into a medium saucepan over high heat with a generous pinch of **salt**.
- Cook orecchiette in boiling water until 'al dente', 8 minutes. Drain and
- Meanwhile, finely chop **brown onion**.



Cook the onion & bacon

- · Heat a large frying pan over high heat with a drizzle of olive oil.
- Cook **diced bacon** and **onion**, breaking up bacon with a spoon, until golden, 4-6 minutes. Stir in garlic paste until fragrant, 1 minute.



Bring it all together

- Meanwhile, slice snacking tomatoes in half.
- To the saucepan with cooked pasta, add baby spinach leaves, tomatoes, Dijon mustard, dill & parsley mayonnaise, chicken-style stock powder, **chilli flakes** (if using), **bacon**, **onion** and a pinch of **pepper**.
- Divide pasta salad between the two containers. Refrigerate.



Serve up

• When you are ready for lunch, enjoy creamy bacon pasta salad straight from the refrigerator or microwave on high in **30 second** blasts, until heated to your liking. Enjoy!



Scan here if you have any questions or concerns





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