



# Creamy Bacon Pasta Salad

with Cherry Tomatoes & Baby Spinach

Grab your Meal Kit with this symbol



Orecchiette



Brown Onion



Diced Bacon



Garlic Paste



Snacking Tomatoes



Baby Spinach Leaves



Dijon Mustard



Dill & Parsley 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

SGT





## Before you start

Wash your hands and any fresh food.

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People
<b>olive oil*</b>	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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



## 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 return to pan.
- Meanwhile, finely chop **brown onion**.

3



## 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.

2



## 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**.

4



## 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!

## Rate your recipe

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