



Easy Bacon & Creamy Pesto Fusilli

with Celery, Parmesan & Salad

KID FRIENDLY



Grab your Meal Kit with this symbol



Celery



Carrot



Mixed Salad Leaves



Fusilli



Diced Bacon



Light Cooking Cream



Garlic & Herb Seasoning



Basil Pesto



Balsamic Vinaigrette Dressing



Parmesan Cheese



Chilli Flakes (Optional)



Diced Bacon

Prep in: **20-30 mins**
Ready in: **25-35 mins**

When you stir herby pesto and crispy bacon through chunky spirals of pasta, the result is pure comfort food. But when you add our classic garlic and herb seasoning for that extra flavour, it instantly transforms this meal from good, to great.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 medium bag	1 large bag
carrot	1	2
mixed salad leaves	1 small bag	1 medium bag
fusilli	1 medium packet	2 medium packets
diced bacon	1 packet (90g)	1 packet (180g)
light cooking cream	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
butter*	20g	40g
basil pesto	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 medium packet	2 medium packets
Parmesan cheese	1 medium packet	1 large packet
chilli flakes (optional)	pinch	pinch
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3866kJ (924Cal)	967kJ (231Cal)
Protein (g)	27.4g	6.9g
Fat, total (g)	52.4g	13.1g
- saturated (g)	20.9g	5.2g
Carbohydrate (g)	82.2g	20.6g
- sugars (g)	14.8g	3.7g
Sodium (mg)	1415mg	354mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4254kJ (1017Cal)	956kJ (228Cal)
Protein (g)	34.3g	7.7g
Fat, total (g)	59.2g	13.3g
- saturated (g)	23.4g	5.3g
Carbohydrate (g)	83g	18.7g
- sugars (g)	15.3g	3.4g
Sodium (mg)	1845mg	415mg
Dietary Fibre		

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.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped

- Bring a medium saucepan of salted water to the boil.
- Thinly slice **celery**. Grate **carrot**.
- In a medium bowl, combine **carrot** and **mixed salad leaves**. Set aside.

Little cooks: Older kids, help grate the carrot under adult supervision.

3



Finish the pasta

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **celery**, tossing, until softened, **4-5 minutes**.
- Reduce heat to medium, then add **light cooking cream** and **garlic & herb seasoning**. Return **bacon** to pan and cook, stirring, until sauce is slightly reduced, **1-2 minutes**.
- Remove pan from heat. Stir in the **butter**, **basil pesto** and **fusilli** until combined and the butter is melted. Season with **salt** and **pepper** to taste.

TIP: If needed, add a dash of reserved pasta water to loosen the sauce!

2



Cook the pasta & bacon

- Cook **fusilli** in the boiling water until 'al dente', **12 minutes**.
- Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **3 minutes**. Transfer to a bowl.
- When the pasta is ready, reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people), then drain pasta and return to saucepan.

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

Custom Recipe: If you've doubled your diced bacon, cook bacon for an extra 2-3 minutes.

4



Serve up

- Dress salad with **balsamic vinaigrette dressing**, tossing to coat.
- Divide bacon and creamy pesto fusilli between bowls. Sprinkle with **Parmesan cheese** and a pinch of **chilli flakes** (if using).
- Serve with salad. Enjoy!

Rate your recipe

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