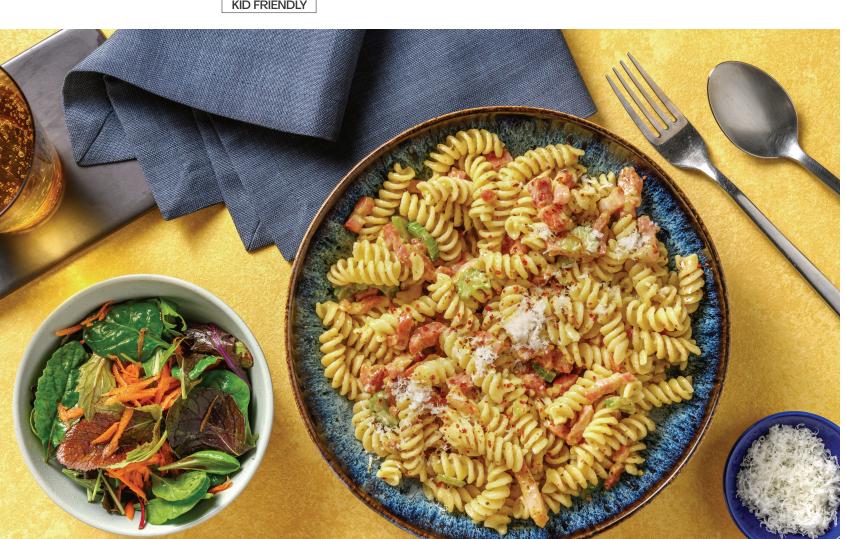


# Easy Bacon & Creamy Pesto Fusilli with Celery, Parmesan & Salad

KID FRIENDLY



Grab your Meal Kit with this symbol









Mixed Salad Leaves





Diced Bacon





Seasoning

**Basil Pesto** 





Balsamic Vinaigrette Dressing

Parmesan Cheese







(Optional)

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.

**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

11191 001100		
2 People	4 People	
refer to method	refer to method	
1 medium bag	1 large bag	
1	2	
1 small bag	1 medium bag	
1 medium packet	2 medium packets	
1 packet (90g)	1 packet (180g)	
1 medium packet	1 large packet	
1 medium sachet	1 large sachet	
20g	40g	
1 medium packet	2 medium packets	
1 medium packet	2 medium packets	
1 medium packet	1 large packet	
pinch	pinch	
1 packet (90g)	1 packet (180g)	
	refer to method 1 medium bag 1 1 small bag 1 medium packet 1 packet (90g) 1 medium packet 1 medium sachet 20g 1 medium packet	

<sup>\*</sup>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		

#### 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) 18.7g - sugars (g) 15.3g 3.4g Sodium (mg) 1845mg 415mg Dietary Fibre

The quantities provided above are averages only.

## **Alleraens**

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





## 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.



## 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!



## 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 / 3/3 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.



## 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

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate