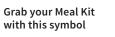


Quick Bacon & Pesto Fusilli with Celery, Parmesan & Salad

KID FRIENDLY

CLIMATE SUPERSTAR











Mixed Salad Leaves





Diced Bacon





Garlic & Herb Seasoning

Basil Pesto





Balsamic Vinaigrette Dressing

Parmesan Cheese





Chilli Flakes (Optional)

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.

Eat Me Early* *Custom Recipe only

Prep in: 20-30 mins

Ready in: 25-35 mins

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

9		
	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 packet	2 packets
Parmesan cheese	1 medium packet	1 large packet
chilli flakes ∮ (optional)	pinch	pinch
chicken breast**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3825kJ (914Cal)	1048kJ (250Cal)
Protein (g)	27.2g	7.5g
Fat, total (g)	52.4g	14.4g
- saturated (g)	20.9g	5.7g
Carbohydrate (g)	79.9g	21.9g
- sugars (g)	12.6g	3.5g
Sodium (mg)	1398mg	383mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4577kJ (1094Cal)	864kJ (207Cal)
Protein (g)	61.1g	11.5g
Fat, total (g)	57.1g	10.8g
- saturated (g)	22.3g	4.2g
Carbohydrate (g)	79.9g	15.1g
- sugars (g)	12.6g	2.4g
Sodium (mg)	1482mg	280mg

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





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.

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.



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!

Custom Recipe: Return chicken to the pan with the bacon and continue with step as above.



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 (½ cup for 2 people / ½ cup for 4 people), then drain pasta and return to saucepan.

Custom Recipe: Cook chicken breast with diced bacon, tossing occasionally, until browned and cooked through, 5-6 minutes. Transfer to a bowl.



Serve up

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



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