



Plant-Based Bacon & Tomato-Chilli Orecchiette

with Basil Pesto & Cucumber Salad

ALTERNATIVE PROTEIN

Grab your Meal Kit with this symbol



Orecchiette



Cucumber



Snacking Tomatoes



Plant-Based Bacon Bits



Soffritto Mix



Garlic & Herb Seasoning



Chilli Flakes (Optional)



Tomato Sugo



Mixed Salad Leaves



Plant-Based Basil Pesto



Plant-Based Grated Cheese



Diced Bacon

Prep in: 15-25 mins
Ready in: 15-25 mins



Plant Based*

*Custom Recipe is not Plant Based

Bite-sized orecchiette pasta combines with tasty bacon and diced veggies to create a meal that feels a little bit fancy. Add the chilli for some heat, a fresh side-salad and dinner is complete (until dessert, that is!).

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

Pantry items

Olive Oil, Plant-Based Butter, Brown Sugar, Balsamic Vinegar

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
orecchiette	1 medium packet	1 large packet
cucumber	1	2
snacking tomatoes	½ punnet	1 punnet
plant-based bacon bits	1 packet	2 packets
soffritto mix	1 medium bag	1 large bag
garlic & herb seasoning	1 medium sachet	1 large sachet
chilli flakes  (optional)	pinch	pinch
tomato sugo	1 packet	2 packets
plant-based butter*	20g	40g
brown sugar*	½ tsp	1 tsp
mixed salad leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle
plant-based basil pesto	1 medium packet	1 large packet
plant-based grated cheese	1 packet	2 packets
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2944kJ (704Cal)	551kJ (132Cal)
Protein (g)	28.1g	5.3g
Fat, total (g)	24.4g	4.6g
- saturated (g)	3.4g	0.6g
Carbohydrate (g)	87.7g	16.4g
- sugars (g)	16.1g	3g
Sodium (mg)	1649mg	309mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2961kJ (708Cal)	554kJ (132Cal)
Protein (g)	22.5g	4.2g
Fat, total (g)	28.1g	5.3g
- saturated (g)	5.6g	1g
Carbohydrate (g)	86.4g	16.2g
- sugars (g)	16.4g	3.1g
Sodium (mg)	1616mg	302mg

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



Cook the orecchiette

- Boil the kettle. Half-fill a medium saucepan with boiling water over high heat, then add a pinch of **salt**.
- Cook **orecchiette** in the boiling water until 'al dente', **8 minutes**.
- Reserve **pasta water** (½ cup for 2 people / ¾ cups for 4 people). Drain **orecchiette**, then return to saucepan.

3



Make the pasta

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **soffritto mix**, stirring occasionally, until golden and softened, **4-5 minutes**.
- Add **garlic & herb seasoning** and a pinch of **chilli flakes** (if using), and cook until fragrant, **1 minute**.
- Stir in **tomato sugo**, the **plant-based butter**, the **brown sugar** and **reserved pasta water** and simmer, until slightly reduced, **1-2 minutes**.
- Add **cooked orecchiette** and **bacon bits**, tossing, until combined, **1 minute**. Season to taste.

2



Get prepped

- Meanwhile, thinly slice **cucumber** into rounds. Halve **snacking tomatoes** (see ingredients).
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **plant-based bacon bits**, until starting to brown, **3-4 minutes**. Transfer to a bowl and set aside.

Custom Recipe: If you've swapped to diced bacon, heat pan as above. Cook diced bacon, breaking bacon up with a spoon, until golden, 4-6 minutes. Transfer to a bowl and set aside.

4



Serve up

- Meanwhile, in a medium bowl, combine cucumber, snacking tomatoes, **mixed salad leaves**, a drizzle of the **balsamic vinegar** and olive oil. Season.
- Divide plant-based bacon and tomato-chilli orecchiette between bowls.
- Top with **plant-based basil pesto** and a pinch of **chilli flakes** (if using).
- Serve with cucumber salad and a helping of **plant-based grated cheese**. Enjoy!

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