

Bacon & Creamy Pesto Pasta Salad

with Tomato & Corn



Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

| Ingredients | 2 people | |
|---|--------------------|--|
| Olive Oil* | refer to method | |
| Orecchiette | 1 medium packet | |
| Diced Bacon | 1 packet (180g) | |
| Snacking Tomatoes | 1 punnet | |
| Baby Spinach Leaves | 1 medium bag | |
| Sweetcorn | 1 tin (125g) | |
| Basil Pesto | 1 packet | |
| Creamy Pesto Dressing *Pantry Items | 1 packet (100g) | |

| Nutrition Information | | |
|-----------------------|----------------|-------------|
| AVG QTY | PER SERVING | PER 100g |
| Enormy (ly I) | 4193kJ | 958kJ |
| Energy (kJ) | (1002Cal) | (229Cal) |
| Protein (g) | 29.6g | 6.8g |
| Fat, total (g) | 62.3g | 14.2g |
| - saturated (g) | 10.2g | 2.3g |
| Carbohydrate (g) | 75.5g | 17.3g |
| - sugars (g) | 6.8g | 1.6g |
| Sodium (g) | 1413mg | 323mg |
| met | | |

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.

1. Cook the pasta

Boil the kettle. Pour boiling water into a saucepan over high heat with a pinch of salt. Cook **orecchiette** in boiling water until 'al dente', 8 mins. Drain and return to pan. Drizzle with a little **olive oil** to prevent sticking.

2. Cook the bacon

Meanwhile, heat a drizzle of **olive oil** in a large frying pan over medium-high heat. Cook **diced bacon**, breaking up with a spoon, **4-6 mins**. Halve **snacking tomatoes**. Roughly chop **baby spinach leaves**. Drain **sweetcorn**.

3. Serve up

To the pasta, add bacon, tomatoes, spinach, corn, basil pesto and creamy pesto dressing. Toss to combine. Season to taste. Divide between containers. Refrigerate until ready to serve.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.com.au/contact

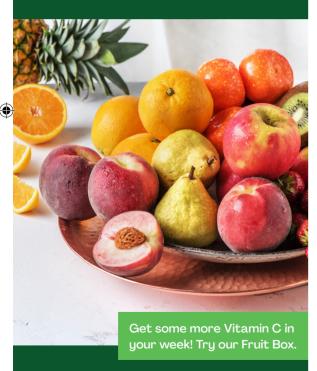




More meal occasions



Scan the QR code to add these to next week's box!



Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



No Suga

Passionfruit Kombucha Remedy Four 250ml cans



Cafe favo

Caramelised Pear & Pecan Pancakes with Syrup & Cream



Ouick brund

Prosciutto & Cheese Croissant with Diion Mustard

Quick Lunches

Short on time? Whip up these delicious dishes in a flash!



Kid-friendly

Cheesy Aussie Chicken Burger with Fries & Garlic Aioli



Ready to heat

Beef LasagneNo Prep | Ready in 5



Lunch bite

Oyster Sauce Chicken Bao Buns with Mayo & Pickled Cucumber

Sides & Desserts

Turn dinner into a feast that the whole family will love.



Peadu to hak

Garlic Bread Serves 4+



The perfect side

Roasted Potatoes & Creamy Fetta with Lemon Zest



Four easy steps

Chocolate Self-Saucing Pudding with Mixed Berry Compote

