



Creamy Tomato Bacon Orecchiette

with Garlic Pangrattato & Apple Salad

KID FRIENDLY

CLIMATE SUPERSTAR

BESTSELLER

Grab your Meal Kit with this symbol



Orecchiette



Garlic



Panko Breadcrumbs



Diced Bacon



Tomato Paste



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Light Cooking Cream



Parmesan Cheese



Baby Spinach Leaves



Apple



Chicken Breast

Prep in: 20-30 mins
Ready in: 20-30 mins

Eat Me Early*
*Custom Recipe only

'Pangrattato' is Italian for breadcrumb and it adds a delicious, traditional crunch when sprinkled over pasta. The orecchiette (meaning 'little ears' in Italian) is the perfect pasta shape for cradling this creamy bacon sauce. Enjoy!

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

Pantry items

Olive Oil, 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 | 2 medium packets |
| garlic | 3 cloves | 6 cloves |
| panko breadcrumbs | ½ medium packet | 1 medium packet |
| diced bacon | 1 packet (90g) | 1 packet (180g) |
| tomato paste | 1 packet | 1 packet |
| garlic & herb seasoning | 1 medium sachet | 1 large sachet |
| chicken-style stock powder | 1 medium sachet | 1 large sachet |
| light cooking cream | 1 medium packet | 1 large packet |
| Parmesan cheese | 1 medium packet | 1 large packet |
| baby spinach leaves | 1 medium bag | 1 large bag |
| apple | 1 | 2 |
| balsamic vinegar* | drizzle | drizzle |
| 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) | 3530kJ (844Cal) | 779kJ (186Cal) |
| Protein (g) | 29.9g | 6.6g |
| Fat, total (g) | 31.3g | 6.9g |
| - saturated (g) | 14.4g | 3.2g |
| Carbohydrate (g) | 107.1g | 23.6g |
| - sugars (g) | 21.6g | 4.8g |
| Sodium (mg) | 1553mg | 343mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|------------------|----------------|
| Energy (kJ) | 4282kJ (1023Cal) | 693kJ (166Cal) |
| Protein (g) | 63.9g | 10.3g |
| Fat, total (g) | 36g | 5.8g |
| - saturated (g) | 15.9g | 2.6g |
| Carbohydrate (g) | 107.3g | 17.4g |
| - sugars (g) | 21.6g | 3.5g |
| Sodium (mg) | 1637mg | 265mg |

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

- Boil the kettle. Fill a medium saucepan with boiling water over high heat, then add a pinch of **salt**.
- Cook **orecchiette** in boiling water until 'al dente', **8 minutes**. Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain and return to the saucepan.

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

3



Make the sauce

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up bacon with a spoon, until golden, **3-5 minutes**.
- Reduce heat to medium, add **tomato paste**, **garlic & herb seasoning** and remaining **garlic** and cook, stirring, until fragrant, **1 minute**.
- Stir in **chicken-style stock powder**, **light cooking cream**, **Parmesan cheese** and reserved **pasta water** and simmer, until slightly reduced, **1-2 minutes**.
- Add **orecchiette** and half the **baby spinach leaves** and gently toss to combine.

Custom Recipe: Cook chicken with diced bacon, until browned and cooked through (when no longer pink inside), 5-6 minutes. Continue with step.

2



Make the garlic pangrattato

- Meanwhile, finely chop **garlic**.
- Heat a large frying pan over medium-high heat with a generous drizzle of **olive oil**. Cook **panko breadcrumbs** (see ingredients), stirring, until golden brown, **3 minutes**.
- Add half the **garlic** and cook, stirring, until fragrant, **1-2 minutes**. Transfer to a small bowl and season to taste.

Little cooks: Help stir the ingredients! Be careful the pan is hot!

4



Serve up

- Meanwhile, thinly slice **apple** into wedges. In a medium bowl, combine apple, the remaining spinach and a drizzle of **balsamic vinegar** and olive oil. Season to taste.
- Divide creamy tomato bacon and orecchiette between bowls.
- Top with garlic pangrattato.
- Serve with apple salad. Enjoy!

Little cooks: Take the lead by tossing the salad!

Custom Recipe: Divide creamy tomato bacon and chicken orecchiette between bowls.

Rate your recipe

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