



# Quick Bacon & Creamy Pesto Fusilli

with Parmesan & Side Salad

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Celery



Brown Onion



Carrot



Mixed Salad Leaves



Fusilli



Diced Bacon



Light Cooking Cream



Garlic & Herb Seasoning



Basil Pesto



Balsamic Vinaigrette Dressing



Parmesan Cheese



Chilli Flakes (Optional)



Chicken Breast

Prep in: 20-30 mins  
Ready in: 25-35 mins

Eat Me Early\*  
\*Custom Recipe only

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.

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

### 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
celery	1 medium packet	1 large packet
brown onion	½	1
carrot	1	2
mixed salad leaves	1 small packet	1 medium packet
fusilli	1 medium packet	2 medium packets
diced bacon	1 medium packet	1 large packet
light cooking cream	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
<b>butter*</b>	20g	40g
basil pesto	1 packet	2 packets
balsamic vinaigrette dressing	1 sachet	2 sachets
Parmesan cheese	1 medium packet	1 large packet
chilli flakes (optional)	pinch	pinch
chicken breast**	1 medium packet	2 medium packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3930kJ (939Cal)	864kJ (207Cal)
Protein (g)	28.3g	6.2g
Fat, total (g)	52.4g	11.5g
- saturated (g)	21g	4.6g
Carbohydrate (g)	85.1g	18.7g
- sugars (g)	17.9g	3.9g
Sodium (mg)	1388mg	305mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4644kJ (1110Cal)	749kJ (179Cal)
Protein (g)	64.9g	10.5g
Fat, total (g)	54.9g	8.9g
- saturated (g)	21.7g	3.5g
Carbohydrate (g)	85.3g	13.8g
- sugars (g)	17.9g	2.9g
Sodium (mg)	1458mg	235mg

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](https://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**.
- Finely chop **brown onion** (see ingredients).
- 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** and **brown onion**, 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 (if needed, add a dash of reserved pasta water to loosen the sauce). Season with **salt** and **pepper** to taste.

**Custom Recipe:** Return chicken to pan with the bacon and cook, stirring, until sauce is slightly reduced, 1-2 minutes. Continue as above.



## Cook the pasta & bacon

- Cook **fusilli** in the boiling water until 'al dente' (when pasta is cooked through but still slightly firm in the centre), **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 / ⅓ cup for 4 people), then drain pasta and return to saucepan.

**Custom Recipe:** Add chicken with diced bacon, tossing occasionally, until browned and cooked through (when no longer pink inside), 5-6 minutes. Transfer to a bowl.



## 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!

**Custom Recipe:** Divide bacon, chicken and creamy pesto fusilli between bowls to serve.

## Rate your recipe

Did we make your tastebuds happy?

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