



Bacon & Creamy Pesto Pasta Salad

with Tomato & Corn

SERVES

2



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 medium tin
Basil Pesto	1 packet
Creamy Pesto Dressing	1 packet (100g)

*Pantry Items

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	4193kJ (1002Cal)	958kJ (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

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



SEL

More meal occasions



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



Get some more Vitamin C in your week! Try our Fruit Box.

Breakfast & Brunch

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



Cafe fave

Lemon Sugar Pancakes
with Lemon Curd & Almonds



Quick brunch

Prosciutto & Cheese Croissant
with Dijon Mustard



Snack on the go

Choc Chip Protein Cookie
Youfoodz

Quick Lunches

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



Lunch bites

Sweet Chilli Tofu Bao Buns
with Creamy Pea Pod Slaw & Crispy Shallots



Ready to heat

Creamy Chicken Carbonara
No Prep | Ready in 5



Yum cha at home

Chicken Gyoza
Chan's Yum Cha at Home

Sides & Desserts

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



The perfect side

Pear & Parmesan Green Salad
with Parsley & Pine Nuts



Crowd favourite

Lemon Drizzle Cake & Lemon Curd
with White Chocolate Ganache & Passionfruit



Bake with kids

Chocolate Almond Cookies
with White Chocolate Drizzle & Toasted Coconut