



Snuggly Bacon & Creamy Pesto Fusilli

with Parmesan & Side Salad

COSY COMFORTS

KID FRIENDLY

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



THE GARFIELD MOVIE

EXCLUSIVELY IN CINEMAS

IF ANYONE KNOWS ABOUT COMFORT FOOD, IT'S GARFIELD!
Our favourite feline movie star is drooling over this delicious recipe, so we know you'll love it too. Get cosy, dig in and enjoy.

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
olive oil*	refer to method	refer to method
celery	1 medium packet	1 large packet
brown onion	½	1
carrot	1	2
mixed salad leaves	1 medium packet	1 large 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
butter*	20g	40g
basil pesto	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 medium packet	2 medium packets
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
Dietary Fibre (g)	11.9g	2.6g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4646kJ (1110Cal)	749kJ (179Cal)
Protein (g)	65g	10.5g
Fat, total (g)	54.9g	8.9g
- saturated (g)	21.7g	3.5g
Carbohydrate (g)	85.2g	13.7g
- sugars (g)	17.9g	2.9g
Sodium (mg)	1458mg	235mg
Dietary Fibre	12g	1.9g

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

- 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.

3



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.

2



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 / ¾ 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.

4



Serve up

- Dress salad with **balsamic vinaigrette dressing**, tossing to coat.
- Divide snuggly 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 snuggly chicken, bacon and creamy pesto fusilli between bowls to serve.

Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: hellofresh.com.au/rate