



# Quick Saucy Tomato Bacon Orecchiette

with Garlic Pangrattato & Apple Salad

KID FRIENDLY

Grab your meal kit with this number

2



Orecchiette



Garlic



Brown Onion



Panko Breadcrumbs



Diced Bacon



Tomato Paste



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Light Cooking Cream



Parmesan Cheese



Baby Spinach Leaves



Apple



Chicken Breast



Diced Bacon

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

'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.

### Pantry items

Olive Oil, Balsamic Vinegar

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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
orecchiette	1 medium packet	2 medium packets
garlic	3 cloves	6 cloves
brown onion	½	1
panko breadcrumbs	½ medium packet	1 medium packet
diced bacon	1 medium packet	1 large packet
tomato paste	1 medium packet	1 large 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 packet	1 large packet
apple	1	2
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3837kJ (917Cal)	818kJ (196Cal)
Protein (g)	31g	6.6g
Fat, total (g)	38.2g	8.1g
- saturated (g)	15g	3.2g
Carbohydrate (g)	108.9g	23.2g
- sugars (g)	22.8g	4.9g
Sodium (mg)	1696mg	361mg
Dietary Fibre (g)	10.9g	2.4g

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.

1



## Get prepped

- Boil the kettle. Fill a medium saucepan with boiling water, place 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.

3



## Make the sauce

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon** and **onion**, 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 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**, gently stir to combine and cook until wilted slightly.

2



## Make the garlic pangrattato

- Meanwhile, finely chop **garlic**. Finely chop **onion** (see ingredients).
- 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 until fragrant, **1-2 minutes**. Transfer to a small bowl and season to taste.

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 saucy tomato bacon orecchiette between bowls.
- Top with garlic pangrattato.
- Serve with apple salad. Enjoy!

**Little cooks:** Take the lead by tossing the salad!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW27



## CUSTOM OPTIONS



### ADD CHICKEN BREAST

Thinly slice chicken breast into strips. Before cooking sauce, cook chicken breast, 4-6 minutes. Continue with recipe.



### DOUBLE DICED BACON

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

