



Creamy Bacon Pesto Fusilli

with Parmesan & Side Salad

KID FRIENDLY

Grab your meal kit with this number

2



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



Diced Bacon

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

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.

Pantry items

Olive Oil, Butter

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
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 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
butter*	20g	40g
basil pesto	1 packet	2 packets
balsamic vinaigrette dressing	1 packet	2 packets
Parmesan cheese	1 medium packet	1 large packet
chilli flakes	pinch	pinch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3935kJ (941cal)	428kJ (102cal)
Protein (g)	28.4g	3.1g
Fat, total (g)	52.5g	5.7g
- saturated (g)	20.9g	2.3g
Carbohydrate (g)	85.1g	9.2g
- sugars (g)	18g	2g
Sodium (mg)	1390mg	151mg
Dietary Fibre (g)	11.9g	1.3g

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

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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.



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 then cook, stirring, until sauce is slightly reduced, **1-2 minutes**.
- Remove pan from heat. Stir in the **butter**, **basil pesto** and **fusilli** until combined (if needed, add a dash of reserved pasta water to loosen the sauce). Season with **salt** and **pepper** to taste.

CUSTOM OPTIONS

+ ADD CHICKEN BREAST

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

+ DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.



Cook the pasta & bacon

- Cook **fusilli** in the boiling water until 'al dente', **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.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Serve up

- Dress salad with **balsamic vinaigrette dressing**, tossing to coat.
- Divide creamy bacon pesto fusilli between bowls.
- Sprinkle with **Parmesan cheese** and a pinch of **chilli flakes** (if using).
- Serve with side salad. Enjoy!

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

