

Quick Saucy Tomato Bacon Pasta with Garlic Pangrattato & Apple Salad

KID FRIENDLY



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. Fusilli is the perfect pasta shape for cradling this creamy bacon sauce.

Grab your meal kit with this number













Brown Onion

Panko Breadcrumbs





Diced Bacon

Tomato Paste





Garlic & Herb Seasoning



Light Cooking

Parmesan Cheese

Chicken Stock





Baby Spinach

Apple

Leaves



Flaked Almonds



Balsamic Vinaigrette Dressing



Pantry items Olive Oil

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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
fusilli	1 medium packet	2 medium packets	
garlic	3 cloves	6 cloves	
brown onion	1/2	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 packet	
chicken stock pot	½ packet	1 packet	
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	
flaked almonds	1 medium packet	1 large packet	
balsamic vinaigrette dressing	1 packet	2 packets	
*Pantry Items			

Nutrition

Per Serving	Per 100g
3829kJ (915cal)	411kJ (98cal)
30.4g	3.3g
38.3g	4.1g
15.1g	1.6g
108.5g	11.6g
22.6g	2.4g
1658mg	178mg
12.4g	1.3g
	3829kJ (915cal) 30.4g 38.3g 15.1g 108.5g 22.6g 1658mg

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.



Cook the pasta

- Boil the kettle. Fill a medium saucepan with boiling water and place over high heat. To pan, add a pinch of salt.
- Cook **fusilli** in the boiling water until 'al dente', **11 minutes**. Reserve some pasta water (1/4 cup for 2 people / 1/2 cup for 4 people). Drain and return to the saucepan.

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



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, then add tomato paste, garlic & herb seasoning and remaining garlic and cook until fragrant, 1 minute.
- Stir in chicken stock pot (see ingredients), light cooking cream, Parmesan cheese and reserved pasta water and simmer until slightly reduced, 1-2 minutes.
- Add cooked fusilli and half the baby spinach leaves, gently stir to combine and cook until wilted slightly.



Make the garlic pangrattato

- Meanwhile, finely chop garlic. Finely chop brown 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 with **salt** and **pepper**.



Serve up

- · Meanwhile, thinly slice apple into wedges.
- In a medium bowl, combine apple, the remaining spinach, **flaked almonds**, **balsamic vinaigrette dressing** and a drizzle of olive oil. Season to taste.
- · Divide saucy tomato bacon pasta between bowls.
- Top with garlic pangrattato.
- Serve with apple salad. Enjoy!

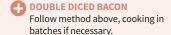
Little cooks: Take the lead by tossing the salad!







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



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

