



Quick Saucy Tomato Bacon Pasta

with Garlic Pangrattato & Apple Salad

KID FRIENDLY

Grab your meal kit with this number

2



Recipe Update
We've replaced the orecchiette in this recipe with fusilli due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Fusilli



Garlic



Brown Onion



Panko Breadcrumbs



Diced Bacon



Tomato Paste



Garlic & Herb Seasoning



Chicken Stock Pot



Light Cooking Cream



Parmesan Cheese



Baby Spinach Leaves



Apple



Flaked Almonds



Balsamic Vinaigrette Dressing



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

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

	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	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 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

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3829kJ (915cal)	411kJ (98cal)
Protein (g)	30.4g	3.3g
Fat, total (g)	38.3g	4.1g
- saturated (g)	15.1g	1.6g
Carbohydrate (g)	108.5g	11.6g
- sugars (g)	22.6g	2.4g
Sodium (mg)	1658mg	178mg
Dietary Fibre (g)	12.4g	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](https://www.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. 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** (¼ cup for 2 people / ½ cup for 4 people). Drain and return to the saucepan.

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

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, 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.

2



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**.

4



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!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW48



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.

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

