

# Bacon & Cheddar Pasta Bake

with Sautéed Veggies

Grab your Meal Kit with this symbol



Fusilli



Garlic



Green Beans



Carrot



Leek



Diced Bacon



Diced Tomatoes With Garlic & Onion



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Light Cooking Cream



Grated Parmesan Cheese

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: 20-30 mins  
Ready in: 35-45 mins

In this family-friendly pasta bake, spiral-shaped fusilli is perfect for holding onto the creamy tomato and bacon-studded sauce. The gooey Parmesan is the cherry on top, while the crisp sautéed veggies offer extra texture and work to balance out the richness.

### Pantry items

Olive Oil, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large saucepan · Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	1 medium packet	1 large packet
garlic	3 cloves	6 cloves
green beans	1 small bag	1 medium bag
carrot	1	2
leek	1	2
diced bacon	1 packet (90g)	1 packet (180g)
diced tomatoes with garlic & onion	1 tin	2 tin
garlic & herb seasoning	1 medium sachet	2 medium sachets
chicken-style stock powder	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
butter*	20g	40g
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3855kJ (921Cal)	641kJ (153Cal)
Protein (g)	31.4g	5.2g
Fat, total (g)	44.9g	7.5g
- saturated (g)	23.1g	3.8g
Carbohydrate (g)	93.2g	15.5g
- sugars (g)	23.6g	3.9g
Sodium (mg)	2395mg	399mg

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.



### Cook the fusilli

Bring a large saucepan of salted water to the boil. Cook the **fusilli** in the boiling water until 'al dente', **12 minutes**. Drain and return to the pan. Drizzle with **olive oil** to prevent sticking.



### Bring it all together

To the pan with the bacon, add the **diced tomatoes with garlic & onion, garlic & herb seasoning, chicken-style stock powder** and **light cooking cream**. Simmer until slightly thickened, **2-3 minutes**. Stir through the cooked **fusilli** and the **butter**. Season to taste. Transfer to a baking dish. Sprinkle with the **grated Cheddar cheese**. Grill until the cheese is melted and golden, **5-7 minutes**.



### Get prepped

While the pasta is cooking, finely chop the **garlic**. Trim the **green beans**. Thinly slice the **carrot** into half-moons. Thinly slice the **leek**.



### Cook the veggies

While the pasta bake is grilling, wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **green beans, carrot** and **leek** until tender, **3-4 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Season to taste.



### Cook the bacon

Preheat the grill to high. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, breaking up with a spoon, until golden, **6-7 minutes**.



### Serve up

Divide the bacon and Cheddar pasta bake between bowls. Serve with the sautéed veggies.

Enjoy!

Rate your recipe

Scan here to rate this recipe!

