

 HELLO FRESH

Bacon Pesto Pasta Salad

with Tomato & Corn

SERVES

2



Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Olive Oil*	refer to method
Orecchiette	1 medium packet
Diced Bacon	1 packet (180g)
Snacking Tomatoes	1 punnet
Baby Spinach Leaves	1 medium bag
Sweetcorn	1 medium tin
Creamy Pesto Dressing	1 packet (100g)
Basil Pesto	1 medium packet

*Pantry Items

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	4198kJ (1003Cal)	960kJ (229Cal)
Protein (g)	29.6g	6.8g
Fat, total (g)	62.3g	14.2g
- saturated (g)	10.2g	2.3g
Carbohydrate (g)	75.5g	17.3g
- sugars (g)	6.8g	1.6g
Sodium (g)	1413mg	323mg

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.

1. Cook the pasta

Boil the kettle. Pour boiling water into a saucepan over high heat with a pinch of **salt**. Cook **orecchiette** in boiling water until 'al dente', **8 minutes**. Drain and return to pan. Drizzle with a little **olive oil** to prevent sticking.

2. Get prepped

Meanwhile, heat a drizzle of **olive oil** in a large frying pan over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until just golden, **4-6 minutes**. Halve **snacking tomatoes**. Roughly chop **baby spinach leaves**. Drain **sweetcorn**.

3. Serve up

To the pasta, add bacon, tomatoes, spinach, corn, **creamy pesto dressing** and **basil pesto**. Toss to combine. Season to taste. Divide pasta salad between bowls. Refrigerate until ready to serve.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.com.au/contact 2022 | CW44



SEL