

 HELLO FRESH

# Bacon & Creamy 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

<b>Olive Oil*</b>	refer to recipe
Orecchiette	1 medium packet
Diced Bacon	1 packet (180g)
Snacking Tomatoes	1 punnet
Baby Spinach Leaves	1 medium bag
Sweetcorn	1 tin (125g)
Creamy Pesto Dressing	1 packet (100g)
Basil Pesto	1 packet (50g)

\*Pantry Items

### Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	4193kJ (1002Cal)	958kJ (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](https://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. Cook the bacon

Meanwhile, heat a drizzle of **olive oil** over medium-high in a large frying pan. 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 containers. 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](https://hellofresh.com.au/contact) 2023 | CW04



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