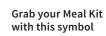


Bacon & Creamy Pesto Fusilli with Celery, Parmesan & Side Salad

KID FRIENDLY

CLIMATE SUPERSTAR













Mixed Salad Leaves







Garlic & Herb Seasoning

Balsamic Vinaigrette Dressing





(Optional)



Thickened Cream

Basil Pesto



Shaved Parmesan Cheese



Prep in: 20-30 mins Ready in: 25-35 mins When you stir herby pesto and crispy bacon through chunky spirals of pasta, the result is pure comfort food. But when you add our classic garlic and herb seasoning for that extra flavour, it instantly transforms this meal from good, to great.

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

Medium saucepan · Large frying pan

Ingradients

ingredients				
	2 People	4 People		
olive oil*	refer to method	refer to method		
celery	1 medium packet	1 large packet		
carrot	1	2		
mixed salad leaves	1 small bag	1 medium bag		
fusilli	1 medium packet	1 large packet		
diced bacon	1 packet (90g)	1 packet (180g)		
thickened cream	1 medium packet	2 medium packets		
garlic & herb seasoning	1 medium sachet	1 large sachet		
butter*	20g	40g		
basil pesto	1 medium packet	2 medium packets		
balsamic vinaigrette dressing	drizzle	drizzle		
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)		
chilli flakes ∮ (optional)	pinch	pinch		
diced bacon**	1 packet (90g)	1 packet (180g)		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3873kJ (926Cal)	968kJ (231Cal)
Protein (g)	27.2g	6.8g
Fat, total (g)	52.5g	13.1g
- saturated (g)	20.9g	5.2g
Carbohydrate (g)	82.3g	20.6g
- sugars (g)	14.8g	3.7g
Sodium (mg)	1416mg	354mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4262kJ (1019Cal)	958kJ (229Cal)
Protein (g)	33.9g	7.6g
Fat, total (g)	59.4g	13.4g
- saturated (g)	23.5g	5.3g
Carbohydrate (g)	83.2g	18.7g
- sugars (g)	15.3g	3.4g
Sodium (mg)	1848mg	415mg

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.

We're here to help!

Scan here if you have any questions or concerns 2023 | CW09





Get prepped

- · Bring a medium saucepan of salted water to the boil.
- Thinly slice celery. Grate the carrot.
- In a medium bowl, combine carrot and mixed salad leaves. Set aside.

Little cooks: Older kids, help grate the carrot under adult supervision.



Finish the pasta

- · Return frying pan to medium-high heat with a drizzle of olive oil. Cook celery, tossing, until softened, 4-5 minutes.
- Reduce heat to medium, then add thickened cream and garlic & herb **seasoning**. Return **bacon** to pan and cook, stirring, until sauce is slightly reduced, 1-2 minutes.
- Remove pan from heat. Stir in the butter, basil pesto and fusilli until combined and the butter is melted. Season with salt and pepper to taste.

TIP: If needed, add a dash of reserved pasta water to loosen the sauce!



Cook the pasta & bacon

- Cook fusilli in the boiling water until 'al dente', 12 minutes.
- Meanwhile, heat a large frying pan over high heat with a drizzle of **olive** oil. Cook diced bacon, breaking up with a spoon, until golden, 3 minutes. Transfer to a bowl.
- When the pasta is ready, reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people), then drain pasta and return to saucepan.

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

Custom Recipe: If you've doubled your diced bacon, cook it for an extra 2-3 minutes.



Serve up

- Dress salad with **balsamic vinaigrette** dressing, tossing to coat.
- Divide bacon and creamy pesto fusilli between bowls. Sprinkle with shaved Parmesan cheese and a pinch of chilli flakes (if using).
- Serve with salad. Enjoy!

Rate your recipe

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