



# Creamy Bacon Pasta Salad

with Cherry Tomatoes & Baby Spinach

Grab your Meal Kit with this symbol



Brown Onion



Orecchiette



Diced Bacon



Garlic Paste



Snacking Tomatoes



Baby Spinach Leaves



Dijon Mustard



Dill & Parsley Mayonnaise



Chicken-Style Stock Powder



Chilli Flakes (Optional)

### Recipe Update

Due to sourcing challenges some of the fresh ingredients you may receive may be slightly different to what's pictured. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: **15 mins**  
Ready in: **15 mins**

Looking for a quick and easy lunch option? Whip up this pasta salad in just 15 minutes. Featuring crispy bacon, tomato and baby spinach tossed together in dangerously creamy dill and parsley mayo.

### Pantry items

Olive Oil

SGT



## 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

## Ingredients

	2 People
<b>olive oil*</b>	refer to method
brown onion	1
orecchiette	1 medium packet
diced bacon	1 packet (90g)
garlic paste	1 packet
snacking tomatoes	1 punnet
baby spinach leaves	1 medium bag
Dijon mustard	1 packet
dill & parsley mayonnaise	1 large packet
chicken-style stock powder	1 medium sachet
chilli flakes 🌶️ (optional)	pinch

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3475kJ (831Cal)	832kJ (199Cal)
Protein (g)	21.4g	5.1g
Fat, total (g)	48.1g	11.5g
- saturated (g)	6.2g	1.5g
Carbohydrate (g)	76g	18.2g
- sugars (g)	11.1g	2.7g
Sodium (mg)	1310mg	313mg

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.

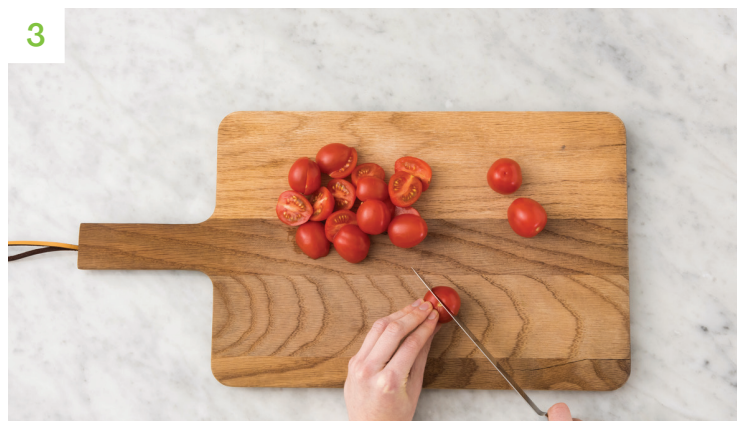
## We're here to help!

Scan here if you have any questions or concerns



## Cook the orecchiette

- Boil the kettle. Pour boiling water into a medium saucepan over high heat with a generous pinch of **salt**.
- Cook **orecchiette** in boiling water until 'al dente', **8 minutes**. Drain and return to pan.
- Finely chop **brown onion**.



## Bring it all together

- Meanwhile, slice **snacking tomatoes** in half.
- To the saucepan with cooked **pasta**, add **baby spinach leaves, tomatoes, Dijon mustard, dill & parsley mayonnaise, chicken-style stock powder, chilli flakes** (if using), **bacon, onion** and a pinch of **pepper**.
- Divide **pasta salad** between the two containers. Refrigerate.



## Cook the onion & bacon

- Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**.
- Cook **diced bacon** and **onion**, breaking up bacon with a spoon, until golden, **4-6 minutes**. Stir in **garlic paste**, until fragrant, **1 minute**.



## Serve up

- When you are ready for lunch, enjoy creamy bacon pasta salad straight from the refrigerator or microwave on high in **30 second** blasts, or until heated to your liking. Toss to combine. Enjoy!

## Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)