



# Bacon & Tomato Pasta Salad

with Parmesan & Dill-Parsley Mayo

Grab your Meal Kit with this symbol



Fusilli



Chicken-Style Stock Powder



Diced Bacon



Tomato



Lemon



Baby Spinach Leaves



Dill & Parsley Mayonnaise



Grated Parmesan Cheese

Prep in: **10-20** mins  
Ready in: **15-25** 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 a dangerously creamy dill and parsley mayo.

### Pantry items

Olive Oil



## Before you start

wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large saucepan · Large frying pan

## Ingredients

	1 meal kit	2 meal kits
<b>olive oil*</b>	refer to method	refer to method
fusilli	1 packet	2 packets
chicken-style stock powder	1 medium sachet	2 medium sachets
diced bacon	1 packet	2 packets
tomato	1	2
lemon	1	2
baby spinach leaves	1 medium bag	2 medium bags
dill & parsley mayonnaise	1 packet (80g)	2 packets (160g)
grated Parmesan cheese	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3260kJ (779Cal)	1002kJ (239Cal)
Protein (g)	24.5g	7.5g
Fat, total (g)	43.6g	13.4g
- saturated (g)	9.5g	2.9g
Carbohydrate (g)	68.7g	21.1g
- sugars (g)	6.6g	2g
Sodium (mg)	1222mg	375mg

The quantities provided above are averages only.

\*1 meal kit makes 2 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Cook the fusilli

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil.
- Cook **fusilli** in the boiling water, over high heat, until 'al dente', **12 minutes**.
- Drain **fusilli**, then return to saucepan with **chicken-style stock powder** and a drizzle of **olive oil**.

**Little cooks:** Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!

3



## Prep the salad

- While bacon is cooking, finely chop **tomato**. Cut **lemon** into wedges.
- Stir **tomato**, **baby spinach leaves**, **bacon**, **dill & parsley mayonnaise**, a good squeeze of **lemon juice** and a drizzle of **olive oil** through the cooked **fusilli**. Season to taste.

2



## Cook the bacon

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

4



## Serve up

- Divide between two containers and sprinkle with **grated Parmesan cheese**. Refrigerate.
- When you're ready for lunch, serve cold. Enjoy!

**TIP:** This pasta salad is best enjoyed cooled!

**Little cooks:** Add the finishing touch by sprinkling the cheese on top.

## We're here to help!

Scan here if you have any questions or concerns



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