



# Quick Creamy Bacon & Tomato Orecchiette

with Leek & Garlic Pangrattato

NEW

KID FRIENDLY

Grab your meal kit  
with this number

12



Carrot



Leek



Garlic



Panko Breadcrumbs



Orecchiette



Diced Bacon



Garlic & Herb  
Seasoning



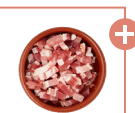
Diced Tomatoes  
With Garlic & Onion



Cream



Vegetable Stock  
Powder



Diced  
Bacon



Chicken  
Breast

Prep in: 20-30 mins  
Ready in: 25-35 mins

Brighten your day with yet another stunning pasta dish. There are so many flavours you can try, and this creamy tomato and bacon combo is a standout among them. Add some crunch with a garlicky pangrattato for a meal we can't get enough of.

### Pantry items

Olive Oil, Brown Sugar



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
leek	1	2
garlic	2	4
panko breadcrumbs	½ medium packet	1 medium packet
orecchiette	1 packet	2 packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
diced tomatoes with garlic & onion	1 packet	2 packets
<b>brown sugar*</b>	½ tsp	1 tsp
cream	½ packet	1 packet
vegetable stock powder	1 medium sachet	1 large sachet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3856kJ (922Cal)	689kJ (165Cal)
Protein (g)	26.9g	4.8g
Fat, total (g)	42.3g	7.6g
- saturated (g)	20.7g	3.7g
Carbohydrate (g)	102.7g	18.3g
- sugars (g)	24.2g	4.3g
Sodium (mg)	2093mg	374mg
Dietary Fibre (g)	10.5g	1.9g

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/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

2024 | CW26



1



## Get prepped

- Bring a medium saucepan of salted water to the boil.
- Grate **carrot**. Thinly slice **leek**. Finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **panko breadcrumbs** (see ingredients) and **garlic**, stirring occasionally, until fragrant and just toasted, **3-4 minutes**. Season to taste. Transfer to a small bowl.

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

3



## Make the sauce

- Meanwhile, return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **3-4 minutes**.
- Add **leek** and **carrot**, stirring, until softened, **4-5 minutes**.
- Add **garlic & herb seasoning**, **diced tomatoes** and the **brown sugar**, and cook until fragrant, **1-2 minutes**.
- Reduce heat to medium, then stir through **cream** (see ingredients), **vegetable stock powder** and reserved **pasta water**. Simmer until slightly reduced, **2-3 minutes**.

### CUSTOM OPTIONS



**DOUBLE DICED BACON**  
Follow method above.



#### ADD CHICKEN BREAST

Thinly slice chicken breast into strips. Before cooking sauce, cook chicken breast, 4-6 minutes. Continue with recipe.

2



## Cook the pasta

- Cook **orecchiette** in the boiling water, over high heat, until 'al dente', **8 minutes**.
- Reserve some **pasta water** (¾ cup for 2 people / 1½ cups for 4 people), then drain **orecchiette** and return to the pan. Drizzle with **olive oil** to prevent sticking.

4



## Serve up

- Add cooked orecchiette to the sauce and stir to combine. Season to taste.
- Divide creamy bacon and tomato orecchiette between bowls.
- Sprinkle over garlic pangrattato to serve. Enjoy!

**TIP:** Add a splash of pasta water if the sauce looks too dry.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

