



Creamy Bacon & Basil Pesto Fusilli

with Baby Leaves & Parmesan

NEW

KID FRIENDLY

Grab your meal kit with this number

36



Fusilli



Leek



Diced Bacon



Garlic & Herb Seasoning



Baby Leaves



Cream



Basil Pesto



Grated Parmesan Cheese



Diced Bacon



Beef Mince

Prep in: 15-25 mins
Ready in: 15-25 mins

Let's whip up a dinner filled with everyone's favourites: bacon, cheese and basil pesto. Toss them through perfectly al dente fusilli and sprinkle on sharp Parmesan to elevate this dish to superstar level. Sit back, and enjoy!

Pantry items

Olive Oil

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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	1 small packet	2 small packets
leek	1	2
diced bacon	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
baby leaves	1 small packet	1 medium packet
cream	½ packet	1 packet
basil pesto	1 medium packet	1 large packet
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3843kJ (918Cal)	1197kJ (286Cal)
Protein (g)	28.2g	8.8g
Fat, total (g)	55.3g	17.2g
- saturated (g)	24g	7.5g
Carbohydrate (g)	73.8g	23g
- sugars (g)	8.8g	2.7g
Sodium (mg)	1116mg	348mg
Dietary Fibre (g)	4.5g	1.4g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

- Boil the kettle.
- Half-fill a large saucepan with **boiling water** and a pinch of **salt**.
- Add **fusilli** to the boiling water and cook until 'al dente', **12 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain and return **pasta** to the saucepan.

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

3



Start the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **leek** and **diced bacon**, breaking up with a spoon, until golden, **4-5 minutes**.
- Add **garlic & herb seasoning** and **baby leaves**, and cook until fragrant, **1-2 minutes**.
- Remove pan from heat and add **cream (see ingredients)**, **basil pesto**, **fusilli** and reserved **pasta water**. Season with **salt** and **pepper**, and stir to combine.

2



Get prepped

- Meanwhile, thinly slice **leek**.

4



Serve up

- Divide creamy bacon and basil pesto fusilli between bowls.
- Sprinkle over **grated Parmesan cheese** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW28



**CUSTOM
OPTIONS**

+ **DOUBLE DICED BACON**
Follow method above.

+ **ADD BEEF MINCE**
Before cooking sauce, cook beef mince, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

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

