



Quick Rustic Herby Bacon & Leek Fusilli

with Garden Salad & Parmesan Cheese

KID FRIENDLY

Grab your meal kit with this number

36



Fusilli



Leek



Diced Bacon



Garlic Paste



Herb & Mushroom Seasoning



Cream



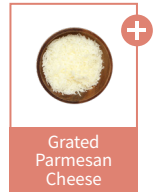
Grated Parmesan Cheese



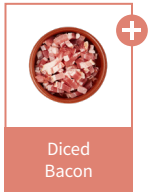
Baby Leaves



Cucumber



Grated Parmesan Cheese



Diced Bacon

Prep in: 10-20 mins
Ready in: 15-25 mins

Twirly-whirly pasta mixed through a creamy sauce is too good to be true. There's plenty of veggies hidden in amongst the fusilli to keep things fresh and green. For a bit of fun, throw in some diced bacon and leek and you've cooked another pasta winner dinner.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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 medium packet	2 medium packets
leek	1	2
diced bacon	1 medium packet	2 medium packets OR 1 large packet
garlic paste	1 medium packet	1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
cream	½ packet	1 packet
grated Parmesan cheese	1 medium packet	1 large packet
baby leaves (for the pasta)	1 medium packet	1 large packet
baby leaves (for the salad)	1 small packet	1 medium packet
cucumber	1 (medium)	1 (large)
vinegar* (white wine or balsamic)	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3281kJ (784Cal)	803kJ (191Cal)
Protein (g)	27.8g	6.8g
Fat, total (g)	40.4g	9.9g
- saturated (g)	22.1g	5.4g
Carbohydrate (g)	72.8g	17.8g
- sugars (g)	8.9g	2.2g
Sodium (mg)	1110mg	272mg
Dietary Fibre (g)	6.3g	1.5g

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.

We're here to help!

Scan here if you have any questions or concerns

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Cook the pasta

- Boil the kettle. Half-fill a large saucepan with boiling water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook **fusilli** in boiling water until 'al dente', **12 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain **fusilli** and set aside.

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

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



Finish the pasta sauce

- Add **cream** (see ingredients) to the frying pan and cook, stirring until combined, **30 seconds**.
- Add **cooked fusilli**, the **reserved pasta water**, **grated Parmesan cheese** and **baby leaves (for the pasta)**, then cook, stirring until just wilted, **1-2 minutes**. Season to taste with **salt** and **pepper**.
- Meanwhile, roughly chop **cucumber**.

TIP: Add another splash of reserved pasta water if the sauce looks too thick.

CUSTOM OPTIONS



DOUBLE GRATED PARMESAN CHEESE

Follow method above.



DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.



Start the pasta sauce

- When the pasta has **5 minutes** cook time remaining, thinly slice **leek**.
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until browned, **3-4 minutes**.
- Add **leek** and cook, stirring until softened, **2-3 minutes**.
- Add **garlic paste** and **herb & mushroom seasoning** and cook until fragrant, **1 minute**.



Serve up

- In a medium bowl, combine **baby leaves (for the salad)**, cucumber and a drizzle of **vinegar** and olive oil. Toss to combine and season to taste.
- Divide rustic herby bacon and leek fusilli between bowls.
- Serve with garden salad. Enjoy!

Little cooks: Take the lead by tossing the salad!

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

