

Creamy Pesto Chicken & Bacon Fettuccine

with Almonds & Parmesan Cheese

FAST & FANCY

Grab your meal kit
with this number

37



Leek



Chicken Breast



Fresh Fettuccine



Slivered Almonds



Diced Bacon



Baby Leaves



Cream



Garlic Paste



Grated Parmesan
Cheese



Chicken-Style
Stock Powder




Plant-Based Basil
Pesto



Chilli Flakes
(Optional)

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

 Eat Me Early

It's one of our favourite pastas, a creamy chicken alfredo. It deserves the best treatment so break out the fancy plates and the atmospheric music for a pasta night that will take your breath away because the bacon and creamy sauce are a real treat for your taste buds.

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
leek	1	2
chicken breast	1 medium packet	2 medium packets OR 1 large packet
fresh fettuccine	1 medium packet	1 large packet
slivered almonds	1 packet	2 packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
baby leaves	1 medium packet	1 large packet
cream	½ packet	1 packet
garlic paste	1 medium packet	1 large packet
grated Parmesan cheese	1 medium packet	1 large packet
chicken-style stock powder	1 large sachet	2 large sachets
plant-based basil pesto	1 medium packet	2 medium packets
chilli flakes  (optional)	pinch	pinch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5259kJ (1257cal)	406kJ (97cal)
Protein (g)	74.1g	5.7g
Fat, total (g)	61.7g	4.8g
- saturated (g)	24.8g	1.9g
Carbohydrate (g)	91.9g	7.1g
- sugars (g)	7.9g	0.6g
Sodium (mg)	1924mg	148.6mg
Dietary Fibre (g)	3.5g	0.3g

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.



Get prepped

- Boil the kettle. Thinly slice **leek**.
- Cut **chicken breast** into 2cm chunks.
- Half-fill a medium saucepan with boiling water and a generous pinch of **salt**.
- Bring to the boil and cook **fresh fettuccine**, over high heat, until 'al dente', **3 minutes**. Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain.
- Meanwhile, heat a large frying pan over medium-high heat. Toast **slivered almonds**, tossing, until golden, **2-3 minutes**. Transfer to a plate.

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



Finish the sauce

- Reduce frying pan heat to medium. Cook **cream (see ingredients)**, **garlic paste**, **grated Parmesan cheese**, **chicken-style stock powder** and a splash of **pasta water**, until slightly thickened, **2-3 minutes**.
- Add **cooked fettuccine** and **plant-based basil pesto** to the pan, then toss to coat. Season with **pepper**.



Start the sauce

- Meanwhile, return the frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **diced bacon**, **chicken** and **leek**, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Add **baby leaves** and cook until wilted, **1 minute**.

TIP: Chicken is cooked through when it's no longer pink inside.



Serve up

- Divide creamy pesto chicken and bacon fettuccine between bowls.
- Garnish with toasted almonds and a pinch of **chilli flakes** (if using). Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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