

# Creamy Pesto Chicken & Bacon Fettuccine

with Almonds & Parmesan Cheese

FAST & FANCY

Grab your meal kit  
with this number

24



Leek



Fresh Fettuccine



Slivered Almonds



Diced Bacon



Diced Chicken



Baby Leaves



Cream



Garlic Paste



Grated Parmesan  
Cheese



Chicken-Style  
Stock Powder



Plant-Based  
Basil Pesto



Chilli Flakes

Prep in: **10-15 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
<b>olive oil*</b>	refer to method	refer to method
leek	1	2
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
diced chicken	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)	1 pinch	1 pinch

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5270kJ (909cal)	909kJ (157cal)
Protein (g)	74.1g	12.8g
Fat, total (g)	62g	10.7g
- saturated (g)	24.8g	4.3g
Carbohydrate (g)	91.9g	15.8g
- sugars (g)	7.9g	1.4g
Sodium (mg)	1775mg	306mg
Dietary Fibre (g)	3.5g	0.6g

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://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.
- Thinly slice **leek**.
- 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.

3



## Finish the sauce

- Reduce frying pan heat to medium heat. 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 pan and toss to coat. Season with **pepper**.

2



## Start the sauce

- Meanwhile, heat a large frying pan over medium-high heat.
- Toast **almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.
- Return 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.

4



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



2024 | CW51

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)