



BACON, GREEN BEAN & FETA FUSILLI

with Pesto & Lemon



Add flavour to a traditional bacon pesto pasta with feta



Brown Onion



Green Beans



Lemon



Bacon



Fusilli



Traditional Pesto



Feta

Pantry Staples: Olive Oil



Hands-on: 15 mins

Ready in: 25 mins

The only way to improve the age-old family favourite, pesto pasta, is to add some crispy bacon and creamy feta. With so many textures and well-loved flavours, this dish is anything but ordinary!

This week the broccolini was not up to our quality standards, so we replaced it with green beans instead! Don't worry, the recipe will still be as delicious!

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **medium saucepan** • **large frying pan**



1 GET PREPPED

Bring a medium saucepan of salted water to the boil. Thinly slice the **brown onion**. Trim the **green beans**, then chop into 2cm pieces. Slice the **lemon** in half. Chop the **bacon** into 1cm pieces.



2 COOK THE PASTA

Add the **fusilli** to the boiling water and cook for **9 minutes**, stirring occasionally to ensure the pasta does not stick. Add the **green beans** and cook for a further **2 minutes**, or until the pasta is 'al dente' and the green beans are tender. Drain.



3 COOK THE BACON & ONION

While the pasta is cooking, heat a **drizzle of olive oil** in a large frying pan over a medium-high heat. Add the **onion** and **bacon** and cook for **5 minutes**, tossing regularly, or until the onion is softened and the bacon is lightly browned.



4 TOSS THE PASTA TOGETHER

Add the drained **green beans** and **pasta** to the frying pan with the bacon and onion. Add the **traditional pesto**, the **salt** and a **pinch of pepper**. Crumble in **1/2** the **feta** and toss the pasta together until well coated.

TIP: Tossing some of the feta through the warm pasta will melt the cheese and add a slightly creamy coating.



5 ADD LEMON TO TASTE

Squeeze **lemon juice** over the pasta and toss to coat. Taste and add some more lemon juice if you like. Season to taste with **salt** and **pepper**. **TIP:** Seasoning is key in this dish! Taste and add more lemon juice, salt or pepper as you like.



6 SERVE UP

Divide the bacon pasta between bowls. Crumble over the remaining feta to serve.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
brown onion	1	2
green beans	1 bag (200 g)	1 bag (400 g)
lemon	1	2
bacon	1 packet	2 packets
fusilli	1 packet	2 packets
traditional pesto	1 tub (75 g)	1 tub (150 g)
salt*	¼ tsp	½ tsp
feta	1 block (50 g)	2 blocks (100 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3380kJ (807Cal)	810kJ (194Cal)
Protein (g)	28.5g	6.8g
Fat, total (g)	37.8g	9.1g
- saturated (g)	10.2g	2.5g
Carbohydrate (g)	84.7g	20.3g
- sugars (g)	10.4g	2.5g
Sodium (g)	1220mg	294mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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