



# Creamy Bacon & Tomato Pasta Salad

with Parmesan

Grab your Meal Kit with this symbol



Fusilli



Chicken-Style Stock Powder



Tomato



Cucumber



Dill & Parsley Mayonnaise



Diced Bacon



Grated Parmesan Cheese



## Recipe Update

The recent weather conditions across New Zealand have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **10 mins**  
Ready in: **15 mins**

Looking for a quick and easy lunch option? Whip up this pasta salad in just 15 minutes. Featuring crispy bacon, tomato and cucumber tossed together in dangerously creamy dill & parsley mayo.

### Pantry items

Olive Oil

## Before you start

Wash your hands and any fresh food

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

	1 meal kit	2 meal kits
<b>olive oil*</b>	refer to method	refer to method
fusilli	1 packet	2 packets
chicken-style stock powder	1 sachet (5g)	2 sachets (10g)
diced bacon	1 packet	2 packets
tomato	1	2
cucumber	1	2
dill & parsley mayonnaise	1 large packet	2 large packets
grated Parmesan cheese	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3504kJ (837Cal)	1044kJ (250Cal)
Protein (g)	24.6g	7.3g
Fat, total (g)	50.1g	14.9g
- saturated (g)	10.1g	3g
Carbohydrate (g)	69.1g	20.6g
- sugars (g)	6.9g	2.1g
Sodium (mg)	1274mg	380mg

The quantities provided above are averages only.

\*1 meal kit makes 2 servings.

## 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



## Cook the fusilli

- Boil the kettle. Pour boiling water into a large saucepan over high heat with a good pinch of **salt**.
- Cook **fusilli** in boiling water until 'al dente', **12 minutes**.
- Drain **fusilli**, then return to saucepan with **chicken style-stock powder** and a drizzle with **olive oil**. Stir to combine.

3



## Get prepped

- While bacon is cooking, finely chop **tomato** and **cucumber**.

2



## Cook the bacon

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **6-7 minutes**.

4



## Serve up

- When you're ready to pack your lunch, stir tomato, cucumber, bacon, **dill & parsley mayonnaise** and a drizzle of olive oil through the fusilli. Season to taste.
- Divide between two containers and sprinkle over **grated Parmesan cheese**. Refrigerate. Enjoy!

**TIP:** This pasta salad is best enjoyed cooled!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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