



Creamy Bacon & Basil Pesto Spaghetti

with Tomato Salad & Parmesan

Grab your Meal Kit with this symbol



Tomato



Cucumber



Garlic



Spaghetti



Diced Bacon



Longlife Cream



Chicken-Style Stock Powder



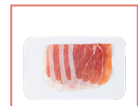
Basil Pesto



Mixed Salad Leaves



Grated Parmesan Cheese



Prosciutto

Keep an eye out...

Due to recent sourcing challenges, we've replaced fusilli with spaghetti, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 25-35 mins
Ready in: 35-45 mins

The only way to improve the age-old family favourite, pesto pasta, is to add some crispy bacon and sharp Parmesan. With oh-so-many textures and well-loved flavours, this dish is sure to please the whole table!



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
cucumber	1 (medium)	1 (large)
garlic	3 cloves	6 cloves
spaghetti	1 packet	1 packet
diced bacon	1 packet	1 packet
butter*	20g	40g
longlife cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
basil pesto	1 packet (50g)	1 packet (100g)
balsamic vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
prosciutto**	1 packet	2 packets

*Pantry Items**Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4142kJ (990Cal)	1032kJ (247Cal)
Protein (g)	30.3g	7.6g
Fat, total (g)	63.5g	15.8g
- saturated (g)	29.8g	7.4g
Carbohydrate (g)	71.8g	17.9g
- sugars (g)	8g	2g
Sodium (mg)	1157mg	288mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3932kJ (940Cal)	1005kJ (240Cal)
Protein (g)	33.9g	8.7g
Fat, total (g)	56.2g	14.4g
- saturated (g)	27.3g	7g
Carbohydrate (g)	71.7g	18.3g
- sugars (g)	8g	2g
Sodium (mg)	1670mg	427mg

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://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://www.hellofresh.co.nz/contact)

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Get prepped

Bring a large saucepan of salted water to the boil. Roughly chop the **tomato** and **cucumber**. Finely chop the **garlic**.



Finish the sauce

Remove the pan from the heat, then stir through the **basil pesto** and cooked **spaghetti**. Season to taste and set aside.



Cook the spaghetti

Cook the **spaghetti** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain and return the **spaghetti** to the saucepan. Drizzle with a little **olive oil** to prevent sticking and cover to keep warm.

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



Make the salad

In a large bowl, combine the **balsamic vinegar** and a drizzle of **olive oil**. Season, then add the **mixed salad leaves**, **tomato** and **cucumber**. Toss to coat.



Start the sauce

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, breaking it up with a spoon, until golden, **4-5 minutes**. Add the **garlic** and **butter** and cook until fragrant, **1-2 minutes**. Add the **longlife cream** (see ingredients), **chicken-style stock powder** and reserved **pasta water**. Season with **pepper** and cook until slightly reduced, **2-3 minutes**.

CUSTOM RECIPE

If you've upgraded your diced bacon to prosciutto, roughly chop. Before adding the garlic and butter, cook the prosciutto, tossing, until golden, 2-3 minutes.



Serve up

Divide the creamy bacon and basil pesto spaghetti between bowls. Sprinkle with the **grated Parmesan cheese** and serve with the tomato salad.

Enjoy!