



Creamy Bacon & Veggie Pasta Bake

with Cheddar Cheese

CLIMATE SUPERSTAR

KID FRIENDLY

Grab your Meal Kit with this symbol



Fusilli



Garlic



Carrot



Leek



Celery



Diced Bacon



Aussie Spice Blend



Crushed & Sieved Tomatoes



Chicken-Style Stock Powder



Cream



Shredded Cheddar Cheese



Parsley



Diced Bacon

Prep in: 25-35 mins
Ready in: 30-40 mins

Cheese has always been married to pasta, they are inseparable. Make their bond even stronger by baking a thick layer of Cheddar on top of the pasta. Watch as it embraces the fusilli, bacon and veggies in a warm — and very tasty — hug. It's a match made in heaven!

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

Pantry items

Olive Oil, Brown Sugar

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 · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
fusilli	1 packet	1 packet
garlic	3 cloves	6 cloves
carrot	1	2
leek	1	2
celery	1 stalk	2 stalks
diced bacon	1 packet	1 packet
Aussie spice blend	1 sachet	1 sachet
crushed & sieved tomatoes	1 tin	2 tins
chicken-style stock powder	1 medium sachet	1 large sachet
cream	½ bottle (125ml)	1 bottle (250ml)
brown sugar*	½ tsp	1 tsp
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
parsley	1 bag	1 bag
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3881kJ (928Cal)	634kJ (152Cal)
Protein (g)	30.3g	5g
Fat, total (g)	49.9g	8.2g
- saturated (g)	25.1g	4.1g
Carbohydrate (g)	84.9g	13.9g
- sugars (g)	18.5g	3g
Sodium (mg)	1959mg	320mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4466kJ (1067Cal)	675kJ (161Cal)
Protein (g)	38.2g	5.8g
Fat, total (g)	62g	9.4g
- saturated (g)	29.5g	4.5g
Carbohydrate (g)	84.9g	12.8g
- sugars (g)	18.5g	2.8g
Sodium (mg)	2358mg	356mg

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.

We're here to help!

Scan here if you have any questions or concerns



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Cook the fusilli

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **fusilli** in the boiling water over high heat, until 'al dente', **12 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain and return **fusilli** to the pan with a drizzle of **olive oil** to prevent sticking.

Little cooks: Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



Make it saucy

- Add **garlic** and **Aussie spice blend** to the frying pan and cook until fragrant, **1 minute**.
- Add **crushed & sieved tomatoes, chicken-style stock powder, cream (see ingredients), the brown sugar** and reserved **pasta water**. Simmer until slightly thickened, **2-3 minutes**.



Get prepped

- Meanwhile, finely chop **garlic** and **carrot**.
- Thinly slice **leek** and **celery**.



Bake the pasta

- Preheat the grill to high.
- Stir cooked **fusilli** through the sauce, then transfer to a baking dish.
- Evenly sprinkle with **shredded Cheddar cheese**.
- Bake **pasta** until golden, **5-7 minutes**.

Little cooks: Add the finishing touch by sprinkling the cheese on top. Careful the pasta sauce is hot!



Cook the bacon

- 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, **3-4 minutes**.
- Add **carrot, celery** and **leek** and cook until lightly browned, **4-5 minutes**.

Custom Recipe: If you've doubled your diced bacon, cook in batches for the best results! Return all bacon to the pan before adding the veggies.



Serve up

- Divide creamy bacon and veggie pasta bake between bowls.
- Tear over **parsley** to garnish. Enjoy!

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