



Bacon & Tomato Pasta Salad

with Parmesan & Dill-Parsley Mayo

LUNCH

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Fusilli



Chicken-Style Stock Powder



Diced Bacon



Tomato



Lemon



Baby Spinach Leaves



Dill & Parsley Mayonnaise



Grated Parmesan Cheese

Prep in: 10-20 mins
Ready in: 15-25 mins

Looking for a quick and easy lunch option? Whip up this pasta salad in just 15 minutes. Featuring crispy bacon, tomato and baby spinach tossed together in dangerously creamy dill and 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
olive oil*	refer to method	refer to method
fusilli	1 packet	2 packets
chicken-style stock powder	1 medium sachet	2 medium sachets
diced bacon	1 packet	2 packets
tomato	1	2
lemon	1	2
baby spinach leaves	1 medium bag	2 medium bags
dill & parsley mayonnaise	1 packet (80g)	2 packets (160g)
grated Parmesan cheese	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3260kJ (779Cal)	1002kJ (239Cal)
Protein (g)	24.5g	7.5g
Fat, total (g)	43.6g	13.4g
- saturated (g)	9.5g	2.9g
Carbohydrate (g)	68.7g	21.1g
- sugars (g)	6.6g	2g
Sodium (mg)	1222mg	375mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the fusilli

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil.
- Cook **fusilli** in boiling water, over high heat, until 'al dente', **12 minutes**.
- Drain **fusilli**, then return to saucepan with **chicken-style stock powder** and a drizzle of **olive oil**.

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

3



Prep the salad

- While bacon is cooking, finely chop **tomato**. Cut **lemon** into wedges.
- Stir **baby spinach leaves** through the cooked **pasta**, along with **tomato**, **bacon**, **dill & parsley mayonnaise**, a good squeeze of **lemon juice** and a drizzle of **olive oil**. Season to taste.

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

- Divide between containers and sprinkle with **grated Parmesan cheese**. Refrigerate.
- When you're ready for lunch, serve cold. Enjoy!

TIP: This pasta salad is best enjoyed cooled!

We're here to help!

Scan here if you have any questions or concerns



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