Creamy Bacon & Baby Broccoli Pasta Bake

with Cheddar Cheese

KID FRIENDLY

Grab your meal kit with this number **3**

- Fusilli
- Garlic
- Baby Broccoli
- Diced Bacon
- Classic Roast Seasoning
- Diced Tomatoes With Garlic & Onion
- Cream
- Chicken-Style Stock Powder
- Baby Leaves
- Shredded Cheddar Cheese

Diced Bacon

Chicken Breast

Prep in: 20-30 mins
Ready in: 35-45 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. A match made in heaven!

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 medium packet	2 medium packets
garlic	2 cloves	4 cloves
baby broccoli	½ medium bunch	1 medium bunch
diced bacon	100g	200g
classic roast seasoning	1 medium sachet	1 large sachet
diced tomatoes with garlic & onion	1 packet	2 packets
salt*	½ tsp	1 tsp
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
baby leaves	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet

****Pantry Items***

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4760kJ (1140Cal)	812kJ (195Cal)
Protein (g)	33.3g	5.7g
Fat, total (g)	71.2g	12.2g
- saturated (g)	39.9g	6.8g
Carbohydrate (g)	85.5g	14.6g
- sugars (g)	19.6g	3.3g
Sodium (mg)	2150mg	367mg
Dietary Fibre (g)	10g	1.7g

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** 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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1

Cook the fusilli

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook **fusilli** in the boiling water until 'al dente', **12 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / 1 cup for 4 people), then drain and return 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!*

2

Get prepped

- Meanwhile, finely chop **garlic**.
- Trim and cut **baby broccoli (see ingredients)** into thirds.

3

Cook the bacon

- Preheat the grill to high.
- 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**.
- Add **baby broccoli** and cook until lightly browned, **2-3 minutes**.

4

Make it saucy

- Add **garlic** and **classic roast seasoning** and cook until fragrant, **1 minute**.
- Add **diced tomatoes with garlic & onion**, the **salt**, **cream (see ingredients)**, **chicken-style stock powder** and reserved **pasta water**. Simmer until slightly thickened, **2-3 minutes**.

5

Bake the pasta

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

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

6

Finish & serve

- Divide creamy bacon and baby broccoli pasta bake between bowls to serve. Enjoy!

CUSTOM OPTIONS

DICED BACON:
Follow method above.

CHICKEN BREAST:
Cut into 2cm chunks. Cook with veggies until cooked through, 5-6 minutes.

SCAN CODE FOR FULL STEPS AND NUTRITION INFO