



Mixed Pepper Fusilli

with Bacon Crispies



HELLO FUSILLI

This pasta doesn't just come in yellow, you can also get red, black and even green varieties!



Streaky Bacon



Echalion Shallot



Garlic Clove



Courgette



Red Pepper



Yellow Pepper



Flat Leaf Parsley



Panko Breadcrumbs



Fusilli Pasta



Tomato Purée



Chicken Stock Powder



Crème Fraîche



Italian Style Grated Hard Cheese

There's no doubt about it, the bacon 'crispies' are the showstopper in this delicious recipe. Made up of crispy bacon and breadcrumbs, this is a cheat's version of 'gremolata' (a popular Italian garnish) which gives a lovely crunchy texture to this dish. We don't know about you, but we're now looking for any excuse to add bacon crispies to our food!

🕒 25 mins

🍏 2 of your 5 a day

MEAL BAG

2

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Frying Pan**, some **Kitchen Paper**, a **Fine Grater** (or **Garlic Press**), **Colander** and **Measuring Jug**. Now, let's get cooking!



1 FRY THE BACON

Put a large saucepan of water with a pinch of salt on to boil for the pasta. Heat a drizzle of **oil** in a frying pan on medium heat. Lay in **two-thirds** of the **bacon rashers** and fry until really crispy, 5-6 mins. **★ TIP:** Turn regularly to avoid burning. Once crispy, remove from your pan and place on some kitchen paper. Don't wash the pan as we'll use it again.



2 PREP THE VEGGIES

Meanwhile, halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Trim the **courgette**, quarter lengthways then chop widthways into small pieces. Halve the **peppers** and discard the core and seeds. Slice into thin strips. Cut the remaining **bacon** into 1cm wide strips. Roughly chop the **parsley** (stalks and all).



3 BACON CRISPIES TIME!

Return your now empty pan (leave any bacon fat in there) to medium heat and add the **panko breadcrumbs**. Cook until the **crumbs** are golden, 2-3 mins. Transfer them from the pan to a small bowl. Crumble your now cooled **crispy bacon** into the **breadcrumbs** and mix together these are your **bacon crispies!**



4 COOK THE SPARE BACON

Wipe out your frying pan with some kitchen paper, add a drizzle of **oil** and return it to medium heat. Add the remaining **bacon strips** and cook until crispy, 5 mins. Add the **fusilli** to your pan of boiling water and cook until al dente, around 9 mins. **★ TIP:** 'Al dente' simply means the pasta is cooked through but has a tiny bit of firmness left in the middle. When cooked, drain in a colander.



5 START THE SAUCE

Add the **shallot**, **courgette** and **peppers** to the pan with the **bacon strips** and cook until softened, 5 mins. Add the **garlic** and **tomato purée**. Cook for 1 minute more. Pour in the **water** (see ingredients for amount) and add the **stock powder**. Stir to dissolve and simmer, 5 mins. **★ TIP:** If it looks a bit dry, add a couple of spoonfuls of the pasta water to the pan at the end of the 5 mins.



6 FINISH AND SERVE!

Stir the **crème fraîche** and **cheese** into the **sauce**. Season with **salt** and **pepper** to taste. Add the **pasta** to your **sauce** and stir together. Serve in bowls with your **bacon crispies** on top and a sprinkling of **parsley**. **Buon appetito!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Streaky Bacon	6 rashers	10 rashers	12 rashers
Echalion Shallot	1	1	2
Garlic Clove	1	2	2
Courgette	1	2	2
Red Pepper	1	2	2
Yellow Pepper	1	1	2
Flat Leaf Parsley	1 bunch	1 bunch	1 bunch
Panko Breadcrumbs	20g	30g	50g
Fusilli Pasta (13)	180g	250g	360g
Tomato Purée	1 sachet	1½ sachets	2 sachets
Water*	100ml	150ml	200ml
Chicken Stock Powder	½ pot	¾ pot	1 pot
Crème Fraîche (7)	1 small pouch	¾ large pouch	1 large pouch
Italian Style Grated Hard Cheese (7) (8)	1 pack	1½ packs	2 packs

*Not Included

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 537G	PER 100G
Energy (kcal)	757	141
(kJ)	3165	589
Fat (g)	32	6
Sat. Fat (g)	15	3
Carbohydrate (g)	86	16
Sugars (g)	16	3
Protein (g)	35	6
Salt (g)	2.48	0.46

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk (8) Egg (13) Gluten

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

👍 THUMBS UP OR THUMBS DOWN?

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HelloFresh UK

The Fresh Farm
60 Worship St, London EC2A 2EZ

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