

# **INGREDIENTS**

2 PERSON | 4 PERSON



6 oz | 12 oz Cavatappi Pasta



Bacon



Tomato



Bell Pepper\*



3 oz | 6 oz



1 | 1 Shallot



¼ oz | ½ oz



3 oz | 6 oz Italian Dressing Contains: Milk



1 tsp | 2 tsp Chili Flakes



1/2 Cup | 1 Cup Feta Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

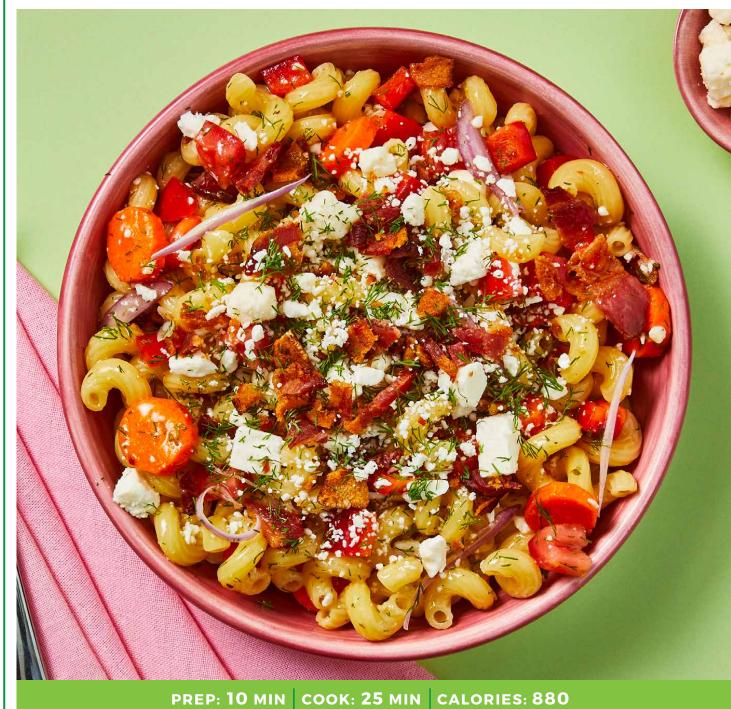
## HELLO

## **CAVATAPPI**

A springy pasta shape, from the Italian word for "corkscrew"

# **DILLY BACON PASTA SALAD**

with Bell Pepper, Tomato, Feta & Italian Dressing





## **FAT CHANCE**

Don't! Toss! That! Bacon! Fat! Instead, let it cool slightly in the pan, transfer to a small heatproof container, and use it to roast veggies or pop popcorn.

## **BUST OUT**

- Large pot
- Peeler

Whisk

- Strainer
- Large bowl
- Medium pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)

## **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



## 1 COOK PASTA

- · Wash and dry produce.
- Bring a large pot of salted water to a boil. Once boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Drain and rinse cavatappi with cold water; shake off any excess water.



## **2 COOK BACON**

- While pasta cooks, heat a medium dry pan over medium-high heat. Add bacon\*; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towellined plate. Once cool enough to handle, roughly chop.



#### **3 PREP**

Meanwhile, dice tomato into ½-inch pieces. Halve, core, and dice bell pepper into ½-inch pieces. Trim, peel, and thinly slice carrot into rounds. Halve, peel, and thinly slice half the shallot (whole shallot for 4 servings). Roughly chop dill.



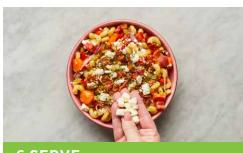
## **4 TOSS VEGGIES & DRESSING**

- In a large bowl, whisk together Italian dressing, a drizzle of olive oil, and as many chili flakes as you like. Taste and season with salt and pepper if desired.
- Add tomato, bell pepper, carrot, and shallot to bowl; toss until fully coated.



#### **5 MAKE SALAD**

- Once cavatappi is drained and rinsed, transfer to bowl with veggie mixture.
  Add half the bacon, half the feta, and as much dill as you like.
- Toss until fully combined. Taste and season with salt and pepper if desired.



#### 6 SERVE

 Divide pasta salad between shallow bowls. Top with remaining bacon and remaining feta. Serve.