



DILLY BACON PASTA SALAD

with Bell Pepper, Tomato, Feta & Italian Dressing

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



4 oz | 8 oz
Bacon



1 | 2
Tomato



1 | 2
Bell Pepper*



3 oz | 6 oz
Carrot



1 | 1
Shallot



¼ oz | ½ oz
Dill



3 oz | 6 oz
Italian Dressing
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



½ 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"



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 880



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

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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-towel-lined 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.

*Bacon is fully cooked when internal temperature reaches 145°.