

INGREDIENTS

2 PERSON | 4 PERSON



Bacon



6 oz | 12 oz Cavatappi Pasta



Grape Tomatoes



6 oz | 12 oz



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



Basil Paste



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



1 tsp | 2 tsp Chili Flakes



ANY ISSUES WITH YOUR ORDER?

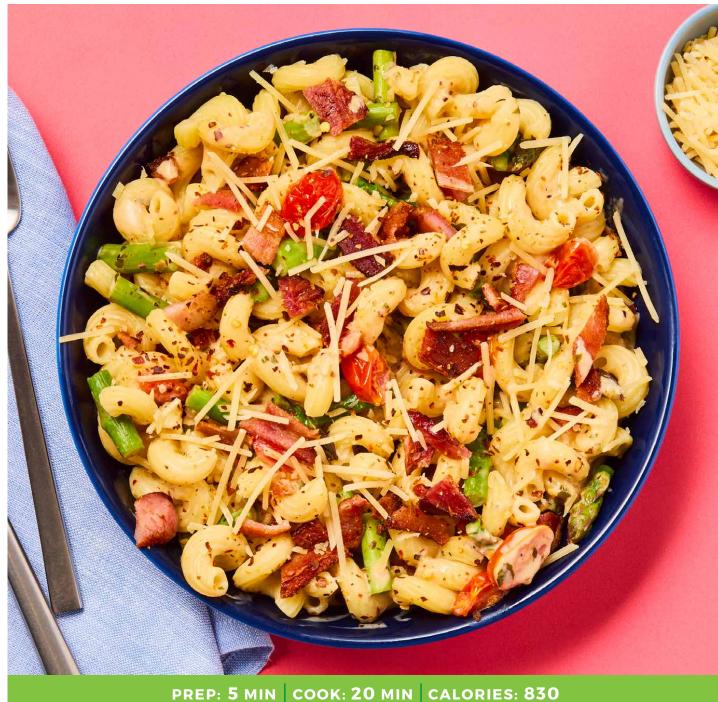
HELLO

CAVATAPPI

These twisty pasta tubes take their name from the Italian word for corkscrew.

BACON, ASPARAGUS & GRAPE TOMATO CAVATAPPI

with Basil & Parmesan





OH. SNAP!

Trim asparagus in a snap—literally! Holding spears near the bottom ends with one hand, bend the tops with your other hand until the tough, woody parts break off.

BUST OUT

- Large pot
- Small bowl
- Large pan
- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP)

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1 COOK BACON

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Heat a large dry pan over mediumhigh heat. Add bacon*; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. TIP: Add a drizzle of oil if your bacon is not crisping.
- Turn off heat; transfer to a paper-towellined plate. Reserve 1 TBSP bacon fat in a small bowl. Wipe out pan with paper towels. Once bacon is cool enough to handle, roughly chop.



2 COOK PASTA

• Once water is boiling, add pasta to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve 1 cup pasta cooking water (2 cups for 4 servings), then drain.



• While pasta cooks, halve tomatoes. Trim and discard woody bottom ends from asparagus; cut stalks crosswise into 1-inch pieces.



4 START SAUCE

- Heat reserved bacon fat and a drizzle of oil in pan used for bacon over medium-high heat. Add tomatoes, asparagus, and a pinch of salt and pepper.
- Cook, stirring occasionally, until asparagus is bright green, 3-4 minutes.



5 FINISH SAUCE & TOSS

- Reduce heat to low and add cream cheese, basil paste, ½ cup reserved pasta cooking water, 2 TBSP butter, and 1/4 tsp sugar. (For 4 servings, use 1 cup pasta cooking water, 4 TBSP butter, and ½ tsp sugar.)
- · Bring to a simmer and cook, stirring constantly, until butter has melted, 1-2 minutes.
- Add **drained cavatappi** and toss until thoroughly coated. (TIP: Add extra splashes of reserved pasta cooking water for saucier pasta.) Taste and season with salt and pepper if desired.



6 SERVE

• Divide **pasta** between bowls and top with **bacon**, **Parmesan**, and as many chili flakes as you like. Serve.