



# BACON, ASPARAGUS & GRAPE TOMATO CAVATAPPI

with Basil & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



4 oz | 8 oz  
Grape Tomatoes



6 oz | 12 oz  
Asparagus



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1 | 2  
Basil Paste



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1 tsp | 2 tsp  
Chili Flakes



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WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CAVATAPPI

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

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830



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

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



### 1 COOK BACON

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Heat a large dry pan over medium-high 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-towel-lined 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.



### 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.



### 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.



### 5 FINISH SAUCE & TOSS

- Reduce heat to low and add **cream cheese, basil paste, ½ cup reserved pasta cooking water, 2 TBSP butter,** and **¼ 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.



### 3 PREP

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



### 6 SERVE

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