



Super Quick Creamy Pasta

with Peas and Bacon

Our pea and bacon pasta is unbelievably tasty and quick in equal measure. Its oh-so-creamy sauce brings it all together! So, get your comfy clothes on - it's going to be a cozy night in!



Prep
30 min



level 1



Double-Smoked
Bacon



Fusilli



Peas



Parsley



Garlic



Parmesan Cheese



Sour Cream

Ingredients

Double-Smoked Bacon		2 pkg (200 g)
Onion, chopped		1 pkg (113 g)
Garlic		2 cloves
Parsley		1 pkg (7 g)
Fusilli	1)	1 pkg (340 g)
Peas		1 pkg (2 cups)
Sour Cream	2)	2 pkg (6 tbsp)
Parmesan	2)	2 pkg (½ cup)
Olive or Canola Oil*		

4 People

*Not Included

Allergens

1) Wheat/Blé

2) Milk/Lait

Tools

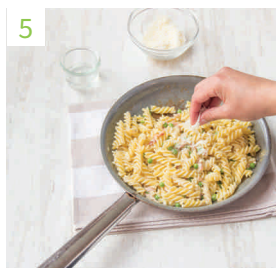
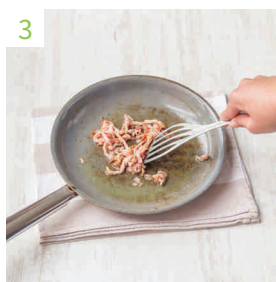
Large Pot, Large Non-Stick Pan, Strainer, Measuring Cups,

Ruler

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Nutrition per person Calories: 933 cal | Fat: 39g | Sat. Fat: 24 g | Protein: 42 g | Carbs: 104 g

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Prep: Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Mince or grate the **garlic**. Roughly chop the **parsley**. Cut the **bacon** into ½-inch pieces (or 'lardons' if you're being posh!)

2 Cook the pasta: Add the **fusilli** to the boiling water. Cook until pasta is al dente, 8-10 min. Reserve **½ cup pasta water**. Drain.

3 Cook the bacon: Meanwhile, heat a large non-stick pan over medium-high heat. Add **bacon**. Cook, stirring occasionally, until bacon is crisp, 4-6 min. Transfer bacon to paper-towel-lined plate.

4 Make the sauce: If there is a lot of fat, discard all but **1 tbsp bacon fat** from the pan. Reduce the heat to medium, then add the **onion** and **garlic**. Cook, stirring often, until softened, 4-5 min. Stir in the **sour cream** until creamy. Season with **salt** and **pepper**.

5 Add the drained **pasta**, **peas**, and **half the Parmesan** into the sauce along with the **pasta water** to make it saucy. Stir until everything is warmed through, about 1 min.

6 Finish and serve: Divide the **pasta** between bowls and top with the **chopped parsley** (if desired) and the remaining **Parmesan**. Enjoy!

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