

INGREDIENTS

2 PERSON | 4 PERSON

Scallions

½ Cup | 1 Cup

Mozzarella Cheese

Contains: Milk

1tsp | 1tsp

Dried Oregano



Mini Cucumber



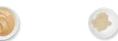
Cannellini Beans



6 oz | 12 oz Cavatappi Pasta **Contains: Wheat**

1 tsp | 2 tsp

Garlic Powder



Creamy Balsamic Dressing Contains: Eggs



Ciabatta Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



4 oz | 8 oz **S** Bacon



CREAMY BALSAMIC PASTA & WHITE BEAN SALAD

with Mozzarella, Grape Tomatoes & Garlic Toast





HELLO

CANNELLINI BEANS

These creamy white beans have a velvety, smooth texture and savory flavor.

MAKE AHEAD

Whip up this quick meal the night before and refrigerate for an extradelicious lunch the next day!

BUST OUT

- · Large pot
- Small bowl
- Strainer
- Large pan 🔄 • Paper towels 🔄
- Large bowl Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com

HOW WAS YOUR MEAL?



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1 PREP & COOK PASTA

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Trim and guarter **cucumber** lengthwise; slice into ¼-inchthick quarter-moons. Halve tomatoes. Trim and thinly slice scallions. Drain and rinse beans.
- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain and rinse under cold water for at least 30 seconds: shake off any excess water.
- While pasta cooks, 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. Transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



3 MAKE TOAST

- Place 1 TBSP butter (2 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until softened, 15-20 seconds. Stir in remaining garlic powder.
- Halve ciabatta lengthwise and toast until golden. Spread with garlic butter.
- Cut garlic toast on a diagonal into triangles.



2 MIX PASTA SALAD

- In a large bowl, combine drained cavatappi, cucumber, tomatoes, scallions, beans, mozzarella, dressing, half the garlic powder, half the oregano. 1/2 tsp salt, and a drizzle of olive oil (all the oregano and 1 tsp salt for 4 servings). (You'll use the rest of the garlic powder in the next step.) Toss until well coated. Taste and season with salt and pepper if desired.
- · Refrigerate until ready to serve.



- Divide pasta salad between bowls. Serve with garlic toast on the side.
- Top pasta salad with bacon.