



CREAMY BALSAMIC PASTA & WHITE BEAN SALAD

with Mozzarella, Grape Tomatoes & Garlic Toast

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



4 oz | 8 oz

Grape Tomatoes



2 | 4

Scallions



1 | 2

Cannellini Beans



6 oz | 12 oz

Cavatappi Pasta
Contains: Wheat



½ Cup | 1 Cup

Mozzarella Cheese
Contains: Milk



3 oz | 6 oz

Creamy Balsamic Dressing
Contains: Eggs



1 tsp | 2 tsp

Garlic Powder



1 tsp | 1 tsp

Dried Oregano



1 | 2

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
Bacon

Calories: 1230



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 980



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 extra-delicious lunch the next day!

BUST OUT

- Large pot
- Strainer
- Large bowl
- Small bowl
- Large pan
- Paper towels
- 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 quarter **cucumber** lengthwise; slice into ¼-inch-thick 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 medium-high 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, ½ 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.



4 SERVE

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

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