



Bacon & Basil Pesto Potato Salad

with Parmesan & Almonds

Grab your Meal Kit with this symbol



Potato



Chicken-Style Stock Powder



Diced Bacon



Slivered Almonds



Tomato



Basil Pesto



Spinach & Rocket Mix



Grated Parmesan Cheese

Hands-on: 10 mins
Ready in: 15 mins

We are stepping it up with this spin on the classic potato salad with crispy bacon, basil pesto and juicy tomatoes. Ready in 15 minutes, this salad is packed with flavour and can be prepped the day before or made on the spot for a quick lunch!

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Medium frying pan

Ingredients

	2 People
olive oil*	refer to method
potato	3
chicken-style stock powder	1 sachet
diced bacon	1 packet
slivered almonds	1 packet
tomato	2
basil pesto	1 packet (100g)
spinach & rocket mix	1 bag (60g)
grated Parmesan cheese	1 packet (30g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3302kJ (789Cal)	703kJ (168Cal)
Protein (g)	27.1g	5.8g
Fat, total (g)	58.9g	12.5g
- saturated (g)	12.5g	2.7g
Carbohydrate (g)	36.2g	7.7g
- sugars (g)	6.2g	1.3g
Sodium (mg)	1701mg	362mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cook the potato

Boil the kettle. Cut the **potato** (unpeeled) into 2cm chunks. Place the **potato** in a large saucepan, cover with **boiling water** and simmer over a high heat until easily pierced with a knife, **10-12 minutes**. Drain the **potato**, then return to the saucepan and toss with the **chicken-style stock powder**. Set aside to cool.



Bring it all together

While the bacon is cooking, roughly chop the **tomato**. Add the **bacon, almonds** and **basil pesto** to the **potato**. Toss to coat and season to taste.



Cook the bacon & almonds

While the potato is cooking, heat a medium frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **diced bacon** until just turning golden, **3-4 minutes**. Add the **slivered almonds** and cook, stirring, until golden, **1-2 minutes**. Remove from the heat and set aside to cool.



Pack & serve

When you're ready to pack your lunch. Divide the bacon and basil pesto potato salad between two reusable containers and set aside to cool. When cooled, top with the tomato, **spinach & rocket mix** and **grated Parmesan cheese**. At lunchtime, toss the salad leaves and Parmesan through the potato salad.

Enjoy!