



Bacon & Basil Pesto Penne

with Crunchy Cucumber Salad & Parmesan

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Cucumber



Carrot



Diced Bacon



Garlic & Herb Seasoning



Mixed Salad Leaves



Diced Bacon



Garlic



Penne



Cream



Basil Pesto



Grated Parmesan Cheese

Recipe Update

Unfortunately, this week's fusilli was in short supply, so we've replaced it with penne. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 25-35 mins
Ready in: 35-45 mins

The only way to improve the age-old family favourite, pesto pasta, is to add some crispy bacon and sharp Parmesan. With oh-so-many textures and well-loved flavours, this dish is sure to please the whole table!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Balsamic Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1 (medium)	1 (large)
garlic	3 cloves	6 cloves
carrot	1	2
penne	1 packet	2 packets
diced bacon	1 packet	1 packet
butter*	20g	40g
cream	½ packet (125ml)	1 packet (250ml)
garlic & herb seasoning	1 medium sachet	1 large sachet
basil pesto	1 packet (50g)	1 packet (100g)
balsamic vinegar*	1 tsp	2 tsp
mixed salad leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4227kJ (1010Cal)	987kJ (236Cal)
Protein (g)	28.6g	6.7g
Fat, total (g)	63.6g	14.9g
- saturated (g)	29.5g	6.9g
Carbohydrate (g)	78.6g	18.4g
- sugars (g)	10.3g	2.4g
Sodium (mg)	1174mg	274mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4812kJ (1150Cal)	1006kJ (240Cal)
Protein (g)	36.6g	7.7g
Fat, total (g)	75.8g	15.9g
- saturated (g)	34g	7.1g
Carbohydrate (g)	78.6g	16.4g
- sugars (g)	10.3g	2.2g
Sodium (mg)	1573mg	329mg

The quantities provided above are averages only.

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW47



Get prepped

- Bring a medium saucepan of salted water to the boil.
- Thinly slice **cucumber**. Finely chop **garlic**. Grate the **carrot**.



Finish the sauce

- Remove pan from the heat, then stir through **basil pesto** and cooked **penne**.
- Season with **salt** and **pepper** and set aside.



Cook the penne

- Cook **penne** in the boiling water over high heat until 'al dente', **12 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain and return **penne** to the saucepan. Drizzle with a little **olive oil** to prevent sticking and cover to keep warm.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

Little cooks: Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



Make the salad

- In a large bowl, combine the **balsamic vinegar** and a drizzle of **olive oil**.
- Season, then add **mixed salad leaves**, **cucumber** and **carrot**. Toss to coat.

Little cooks: Take the lead by tossing the salad!



Start the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **4-5 minutes**.
- Add **garlic** and the **butter** and cook until fragrant, **1-2 minutes**.
- Add **cream** (see ingredients), **garlic & herb seasoning** and reserved **pasta water**. Season with **pepper** and cook until slightly reduced, **2-3 minutes**.

Custom Recipe: If you've doubled your diced bacon, cook the bacon for an extra 3-4 minutes.



Serve up

- Divide bacon and basil pesto penne between bowls.
- Sprinkle with **grated Parmesan cheese**.
- Serve with crunchy cucumber salad. Enjoy!

Little cooks: Kids can add the finishing touch by sprinkling the cheese on top.

Rate your recipe

Did we make your tastebuds happy?

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