

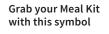
Bacon & Basil Pesto Penne

with Crunchy Cucumber Salad & Parmesan

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER













Carrot



Diced Bacon





Garlic & Herb Seasoning





Mixed Salad Leaves

Grated Parmesan Cheese





Pantry items

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-somany textures and well-loved flavours, this dish is sure to please the whole table!

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!

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

ing. calcine			
	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**.



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!



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.



Finish the sauce

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



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!



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.



Did we make your tastebuds happy?
Let our culinary team know: hellofresh.co.nz/rate

