



# Creamy Bacon & Cherry Tomato Penne

with Parmesan & Pangrattato

FAMILY FAVOURITE

KID FRIENDLY



Grab your Meal Kit with this symbol



Carrot



Cherry Tomatoes



Penne



Panko Breadcrumbs



Diced Bacon



Garlic & Herb Seasoning



Cream



Vegetable Stock Powder



Grated Parmesan Cheese



Baby Spinach Leaves



Chicken Breast

Prep in: 20-30 mins  
Ready in: 25-35 mins

Eat Me Early\*  
\*Custom Recipe only

Step up your pasta game with this failproof four-step recipe. Not just a pretty pop of colour, the roasted cherry tomatoes are the perfect accompaniment to the creamy bacon sauce, offering sweetness and acidity to balance out the richness.

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

### Pantry items

Olive Oil, Brown Sugar, 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

Large saucepan · Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	½	1
cherry tomatoes	1 punnet	1 punnet
<b>brown sugar*</b>	pinch	pinch
<b>balsamic vinegar*</b>	drizzle	drizzle
penne	1 packet	2 packets
panko breadcrumbs	½ medium packet	1 medium packet
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	½ packet (125ml)	1 packet (250ml)
vegetable stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 medium packet	1 large packet
baby spinach leaves	1 medium bag	1 large bag
chicken breast**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3733kJ (892Cal)	905kJ (216Cal)
Protein (g)	27.7g	6.7g
Fat, total (g)	45.3g	11g
- saturated (g)	22.8g	5.5g
Carbohydrate (g)	90.3g	21.9g
- sugars (g)	12.4g	3g
Sodium (mg)	1496mg	363mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4479kJ (1070Cal)	782kJ (186Cal)
Protein (g)	60.8g	10.6g
Fat, total (g)	50.6g	8.8g
- saturated (g)	24.3g	4.2g
Carbohydrate (g)	91.1g	15.9g
- sugars (g)	12.4g	2.2g
Sodium (mg)	1595mg	279mg

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](https://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

2024 | CW08



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## Roast the cherry tomatoes

- Preheat oven to **220°C/200°C fan-forced**. Half-fill a large saucepan with **water**, add a generous pinch of **salt**, then bring to the boil.
- Grate **carrot** (see ingredients).
- Place **cherry tomatoes**, a pinch of **brown sugar** and **salt** on a lined oven tray. Drizzle with **balsamic vinegar** and **olive oil**. Toss to combine and roast until blistered and caramelised, **15-20 minutes**.

**Little cooks:** Under adult supervision, older kids can help grate the carrot.

3



## Make the creamy sauce

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon** and **carrot** until browned, **3-4 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium, then add **cream** (see ingredients), reserved **pasta water**, **vegetable stock powder** and half the **grated Parmesan cheese**. Stir to combine, then simmer until reduced slightly, **2-3 minutes**.
- When the sauce is done, add cooked **penne**, **roasted tomatoes** and **baby spinach leaves**. Stir until combined and heated through, **1-2 minutes**. Season to taste.

**Custom Recipe:** If you've added chicken breast, cut chicken into 2cm chunks. Cook chicken with the bacon and carrot until browned and cooked through, 5-6 minutes. Continue with step.

2



## Cook the penne

- Meanwhile, cook **penne** in 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 **penne** and return to the saucepan. Drizzle with **olive oil** to prevent sticking.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **panko breadcrumbs** (see ingredients), stirring occasionally, until fragrant and just toasted, **3-4 minutes**. Season to taste. Transfer to a small bowl.

4



## Serve up

- Divide creamy bacon and cherry tomato penne between bowls. Top with pangrattato and remaining Parmesan cheese to serve. Enjoy!

**Little cooks:** Add the finishing touch and sprinkle over the cheese!

## Rate your recipe

Did we make your tastebuds happy?

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