



# Bacon & Broccoli Penne

with Sour Cream & Chives

Grab your Meal Kit with this symbol



Garlic



Broccoli



Chives



Penne



Diced Bacon



Chilli Flakes (Optional)



Sour Cream



Baby Spinach Leaves



Grated Parmesan Cheese

- Hands-on: **30-40** mins
- Ready in: **35-45** mins
- Spicy (optional chilli flakes)

Roasted broccoli and crispy bacon may not be the first combo you think of when it comes to pasta, but you can trust us on this one! Mix it all into a moreish cream-based sauce for a flavour explosion that's even worthy of Nonna's picky palate.

### Pantry items

Olive Oil, Butter

## 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 · Large frying pan

### Ingredients

|                          | 2 People        | 4 People        |
|--------------------------|-----------------|-----------------|
| olive oil*               | refer to method | refer to method |
| garlic                   | 3 cloves        | 6 cloves        |
| broccoli                 | 1 head          | 2 heads         |
| chives                   | 1 bunch         | 1 bunch         |
| penne                    | 1 packet        | 2 packets       |
| diced bacon              | 1 packet        | 1 packet        |
| butter*                  | 20g             | 40g             |
| chilli flakes (optional) | pinch           | pinch           |
| sour cream               | 2 packets       | 4 packets       |
| baby spinach leaves      | 1 bag (60g)     | 1 bag (120g)    |
| grated Parmesan cheese   | 1 packet (30g)  | 2 packets (60g) |

\*Pantry Items

### Nutrition

|                  | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 4110kJ (982Cal) | 827kJ (197Cal) |
| Protein (g)      | 39.1g           | 7.9g           |
| Fat, total (g)   | 54.9g           | 11.0g          |
| - saturated (g)  | 28.7g           | 5.8g           |
| Carbohydrate (g) | 78.0g           | 15.7g          |
| - sugars (g)     | 9.0g            | 1.8g           |
| Sodium (g)       | 1270mg          | 254mg          |

### Allergens

Always read product labels for the most up-to-date allergen information. Visit [HelloFresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### 1. Get prepped

Bring a large saucepan of salted water to the boil. Finely chop the **garlic** (or use a garlic press). Cut the **broccoli** into small florets and roughly chop the stalk. Finely chop the **chives**.



### 2. Cook the penne

Add the **penne** to the saucepan of boiling water and cook until 'al dente', **10 minutes**. Reserve some **pasta water (1/2 cup for 2 people / 1 cup for 4 people)**, drain, then return the **pasta** to the saucepan.



### 3. Cook the bacon

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **diced bacon** and cook until golden, **3-4 minutes**.

**TIP:** 'Al dente' means the pasta is cooked through but has a tiny bit of firmness left in the middle.



### 4. Add the veggies

Add the **broccoli** with a **dash of water** to the frying pan with the **bacon** and cook, tossing, until softened, **4-5 minutes**. Add the **butter** and stir until melted. Add the **garlic** and a **pinch of chilli flakes** (if using) and cook, tossing, until fragrant, **1 minute**.



### 5. Bring it all together

Reduce the heat to medium and add the **sour cream** and some **reserved pasta water (1/4 cup for 2 people/ 1/2 cup for 4 people)**. Stir to combine. Add the **baby spinach leaves** and stir through until wilted, **1-2 minutes**. Remove from the heat, then add the **penne** and **1/2 the grated Parmesan cheese** and toss to combine. Season generously with **salt and pepper**.



### 6. Serve up

Divide the bacon and broccoli penne between bowls. Top with the remaining Parmesan cheese and garnish with the chives.

**Enjoy!**

**TIP:** Add a splash more pasta water if the sauce seems too thick.