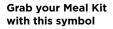
# **Bacon & Broccoli Penne**

with Sour Cream & Chives

















Penne

Chives





Chilli Flakes

(Optional)

**Diced Bacon** 



Sour Cream



Baby Spinach Leaves



**Grated Parmesan** Cheese

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

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	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)

<sup>\*</sup>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 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.

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



## 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**.



# 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**.

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



# 6. Serve up

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

**Enjoy!**