



Bacon, Lemon & Pesto Penne

with Feta & Broccoli

Grab your Meal Kit with this symbol



Brown Onion



Broccoli



Lemon



Penne



Diced Bacon



Basil Pesto



Baby Spinach Leaves



Feta

Hands-on: **15-25** mins
Ready in: **25-35** mins

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

Pantry items

Olive Oil

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
brown onion	1 (medium)	1 (large)
broccoli	1 head	2 heads
lemon	½	1
penne	1 packet	2 packets
diced bacon	1 packet	1 packet
basil pesto	1 packet (75g)	1 packet (150g)
baby spinach leaves	1 bag (30g)	1 bag (60g)
salt*	¼ tsp	½ tsp
feta	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3450kJ (824Cal)	813kJ (194Cal)
Protein (g)	32.2g	7.6g
Fat, total (g)	40.4g	9.5g
- saturated (g)	11.2g	2.6g
Carbohydrate (g)	77.3g	18.2g
- sugars (g)	6.9g	1.6g
Sodium (g)	1220mg	288mg

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. Thinly slice the **brown onion**. Cut the **broccoli** into small florets, then roughly chop the stalk. Slice the **lemon** (see ingredients list) into wedges.



2. Cook the penne & broccoli

Add the **penne** to the saucepan of boiling water and cook for **7 minutes**. Add the **broccoli** and cook until the penne is 'al dente' and the broccoli is just tender, **3 minutes**. Drain the **penne** and **broccoli**.

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



3. Cook the onion & bacon

While the penne is cooking, heat a large frying pan over a medium-high heat with a **drizzle of olive oil**. Add the **onion** and **diced bacon** and cook, tossing often, until tender and lightly browned, **5 minutes**.



4. Bring it all together

Add the cooked **penne** and **broccoli** to the frying pan with the bacon. Add the **basil pesto**, **baby spinach leaves**, the **salt**, a **pinch of pepper** and crumble in **1/2** the **feta**. Toss until well coated and the spinach is slightly wilted.

TIP: Tossing some of the feta through the warm pasta will melt the cheese and add a slightly creamy coating to the penne.



5. Season to taste

Add a **squeeze of lemon juice** to the **pasta** and season to taste with **salt** and **pepper**.

TIP: Seasoning is key in this dish. Taste and add more lemon juice, salt or pepper if you think it needs it!



6. Serve up

Divide the bacon, lemon and pesto penne between bowls. Crumble over the remaining feta.

Enjoy!