



Creamy Bacon & Basil Pesto Penne

with Pear Salad & Parmesan

Grab your Meal Kit with this symbol



Baby Spinach Leaves



Garlic



Penne



Diced Bacon



Longlife Cream



Chicken-Style Stock Powder



Basil Pesto



Pear



Mixed Salad Leaves



Grated Parmesan Cheese

Hands-on: 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-so-many textures and well-loved flavours, this dish is sure to please the whole table!

Pantry items

Olive Oil, Butter, Balsamic Vinegar

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
baby spinach leaves	1 bag (30g)	1 bag (60g)
garlic	3 cloves	6 cloves
penne	1 packet	1 packet
diced bacon	1 packet	1 packet
butter*	20g	40g
longlife cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
basil pesto	1 packet (50g)	1 packet (100g)
pear	1	2
balsamic vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4115kJ (983Cal)	1206kJ (288Cal)
Protein (g)	30.1g	8.8g
Fat, total (g)	63.5g	18.6g
- saturated (g)	29.8g	8.7g
Carbohydrate (g)	70.9g	20.8g
- sugars (g)	7.1g	2.1g
Sodium (mg)	1163mg	341mg

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.



Get prepped

Bring a medium saucepan of salted water to the boil. Roughly chop the **baby spinach leaves**. Finely chop the **garlic**.



Cook the penne

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



Start the sauce

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, breaking it up with a spoon, until golden, **4-5 minutes**. Add the **garlic** and **butter** and cook until fragrant, **1-2 minutes**. Add the **longlife cream** (see ingredients), **chicken-style stock powder** and reserved **pasta water**. Season with **pepper** and cook until slightly reduced, **2-3 minutes**.



Finish the sauce

Remove the pan from the heat, then stir through the **baby spinach**, **basil pesto** and cooked **penne**. Season to taste and set aside.



Make the salad

Thinly slice the **pear**. In a large bowl, combine the **balsamic vinegar** and a drizzle of **olive oil**. Season, then add the **mixed salad leaves** and **pear**. Toss to coat.



Serve up

Divide the creamy bacon and basil pesto penne between bowls. Sprinkle with the **grated Parmesan cheese**. Serve with the pear salad.

Enjoy!