



Creamy Bacon & Basil Pesto Penne

with Apple Salad & Parmesan

Grab your Meal Kit with this symbol



Apple



Baby Spinach Leaves



Garlic



Penne



Diced Bacon



Longlife Cream



Chicken-Style Stock Powder



Basil Pesto



Mixed Salad Leaves



Grated Parmesan Cheese



Prosciutto

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!



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

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
apple	1	2
baby spinach leaves	1 bag (30g)	1 bag (60g)
garlic	3 cloves	6 cloves
penne	1 packet	2 packets
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)
balsamic vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
prosciutto**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4307kJ (1029Cal)	1226kJ (293Cal)
Protein (g)	29.5g	8.4g
Fat, total (g)	64g	18.2g
- saturated (g)	29.9g	8.5g
Carbohydrate (g)	81.4g	23.2g
- sugars (g)	11.3g	3.2g
Sodium (mg)	1190mg	339mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4096kJ (978Cal)	1200kJ (286Cal)
Protein (g)	33.1g	9.7g
Fat, total (g)	56.6g	16.6g
- saturated (g)	27.4g	8g
Carbohydrate (g)	81.4g	23.9g
- sugars (g)	11.3g	3.3g
Sodium (mg)	1703mg	499mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

2021 | CW36



Get prepped

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



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.



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 **pasta** 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.



Make the salad

In a large bowl, combine the **balsamic vinegar** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add the **mixed salad leaves** and **apple**, then toss to combine.



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**.

CUSTOM RECIPE

If you've upgraded your diced bacon to prosciutto, roughly chop. Before adding the garlic and butter, heat the pan as above and cook the prosciutto, tossing, until golden, 2-3 minutes.



Serve up

Divide the creamy bacon and pesto penne between bowls. Top with the **grated Parmesan cheese** and serve with the apple salad.

Enjoy!