



# Creamy Bacon & Herb Penne

with Cherry Tomato Salad & Parmesan

KID FRIENDLY

Grab your Meal Kit with this symbol



Penne



Diced Bacon



Garlic Paste



Italian Herbs



Thickened Cream



Vegetable Stock Powder



Parmesan Cheese



Baby Spinach Leaves



Snacking Tomatoes



Carrot



Mixed Salad Leaves



Diced Bacon

Prep in: 10-20 mins  
Ready in: 15-25 mins

The best part about tonight's pasta dish, apart from the bacon? You'll throw it together in four simple steps that will see dinner on the table before you know it.

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

### Pantry items

Olive Oil, Balsamic Vinegar

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
penne	1 medium packet	1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
garlic paste	1 packet	2 packets
Italian herbs	1 medium sachet	1 large sachet
thickened cream	1 packet	2 packets
vegetable stock powder	1 medium sachet	1 large sachet
Parmesan cheese	1 medium packet	1 large packet
baby spinach leaves	1 medium bag	1 large bag
snacking tomatoes	½ punnet	1 punnet
carrot	1	2
<b>balsamic vinegar*</b>	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2770kJ (662Cal)	694kJ (166Cal)
Protein (g)	25.5g	6.4g
Fat, total (g)	26.7g	6.7g
- saturated (g)	13.6g	3.4g
Carbohydrate (g)	76.9g	19.3g
- sugars (g)	12.4g	3.1g
Sodium (mg)	1303mg	326mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3158kJ (755Cal)	711kJ (170Cal)
Protein (g)	32.4g	7.3g
Fat, total (g)	33.4g	7.5g
- saturated (g)	16.1g	3.6g
Carbohydrate (g)	77.6g	17.5g
- sugars (g)	12.9g	2.9g
Sodium (mg)	1734mg	390mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



## Cook the pasta

- Boil the kettle. Half-fill a medium saucepan with the boiled water and heat over high heat. Add a pinch of **salt**, then bring to the boil.
- Cook **penne** in the boiling water until 'al dente', **12 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / ⅓ cup for 4 people), then drain pasta and return to saucepan.

**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre.

**Little cooks:** Older kids, help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!

3



## Finish the pasta sauce

- Add **thickened cream**, reserved **pasta water** and **vegetable stock powder** to the pan and cook, stirring, until heated through, **30 seconds**.
- Add cooked **penne**, **Parmesan cheese** and **baby spinach leaves**. Cook, tossing, until spinach is just wilted, **1-2 minutes**.
- Remove from heat. Season with **pepper**.

**TIP:** Add a splash of pasta water to loosen the sauce, if needed!

2



## Start the pasta sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon**, breaking up with a spoon, until browned, **3-4 minutes**.
- Add **garlic paste** and **Italian herbs** and cook until fragrant, **1 minute**.

**Custom Recipe:** If you've doubled your diced bacon, cook bacon for an extra 2-3 minutes.

4



## Serve up

- Halve **snacking tomatoes** (see ingredients). Grate **carrot**.
- In a large bowl, combine a drizzle of the **balsamic vinegar** and olive oil. Season, then add **mixed salad leaves**, carrot and snacking tomatoes. Toss to combine.
- Divide creamy bacon and herb penne between bowls. Serve with tomato salad. Enjoy!

## Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)