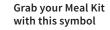
# Creamy Bacon & Herb Penne with Cherry Tomato Salad & Parmesan

KID FRIENDLY













Italian Herbs

Garlic Paste

Thickened



Powder

Cream



Parmesan Cheese



**Snacking Tomatoes** 



Carrot



Mixed Salad Leaves



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.

**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
olive oil*	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
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
diced bacon**	1 packet (90g)	1 packet (180g)

<sup>\*</sup>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)	<b>3158kJ</b> (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.

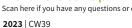
## Allergens

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

Visit hellofresh.com.au/foodinfo 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





## 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** (1/3 cup for 2 people / 1/3 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!



# 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!



## 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.



# 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

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