

Easy Oozy Bacon & Herb Penne with Spooky Cherry Tomato Salad & Parmesan

HALLOWEEN

KID FRIENDLY



Grab your Meal Kit with this symbol







Sliced Mushrooms

Garlic Paste

Italian Herbs

Vegetable Stock

Powder

Parmesan Cheese







Baby Spinach

Snacking Tomatoes





Carrot

Mixed Salad Leaves



Pantry items

Olive Oil, Balsamic Vinegar

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



The best part about tonight's pasta dish, apart from the oozy bacon sauce? You'll throw it together in four simple steps that will see dinner on the table before you know it, so you can get out to trick-or-treating in a flash.

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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
penne	1 medium packet	2 medium packets	
diced bacon	1 packet (90g)	1 packet (180g)	
sliced mushrooms	1 medium packet	1 large packet	
garlic paste	1 packet	2 packets	
Italian herbs	1 medium sachet	1 large sachet	
thickened cream	1 medium packet	2 medium 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	1 punnet	2 punnets	
carrot	1	2	
balsamic vinegar*	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)	2785kJ (666Cal)	634kJ (152Cal)
Protein (g)	27g	6.1g
Fat, total (g)	27g	6.1g
- saturated (g)	13.7g	3.1g
Carbohydrate (g)	74.5g	17g
- sugars (g)	10.2g	2.3g
Sodium (mg)	1293mg	294mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3173kJ (758Cal)	655kJ (157Cal)
Protein (g)	34g	7g
Fat, total (g)	33.7g	7g
- saturated (g)	16.2g	3.3g
Carbohydrate (g)	75.3g	15.6g
- sugars (g)	10.7g	2.2g
Sodium (mg)	1723mg	356mg

The quantities provided above are averages only.

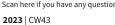
Allergens

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 / 2/3 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 and sliced mushrooms, breaking bacon 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**. 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 oozy bacon and herb penne between bowls.
- Serve with spooky tomato salad. Enjoy!

Little cooks: Lend a hand by combining the ingredients for the dressing, and tossing the salad!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate

