



Bacon, Thyme & Lemon Greens

with Walnuts & Parmesan

Grab your Meal Kit with this symbol



Baby Broccoli



Green Beans



Lemon



Thyme



Diced Bacon



Parmesan Cheese



Walnuts

Prep in: **10 mins**
Ready in: **20 mins**

Elevate your greens with our bacon, thyme and lemon combo, where crispy bacon, aromatic thyme and zesty lemon unite for a delightful burst of flavour in every bite.

Pantry items
Olive Oil, Butter



Before you start

Wash your hands and any fresh food.

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
baby broccoli	2 bunches
green beans	1 medium bag
lemon	1
thyme	1 bunch
diced bacon	1 packet
butter*	20g
Parmesan cheese	1 large packet
walnuts	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2173kJ (519Cal)	462kJ (110Cal)
Protein (g)	31.9g	6.8g
Fat, total (g)	38.1g	8.1g
- saturated (g)	16.4g	3.5g
Carbohydrate (g)	11g	2.3g
- sugars (g)	7.3g	1.6g
Sodium (mg)	1194mg	254mg

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



Get prepped

- Trim **baby broccoli** and **green beans**.
- Zest **lemon** to get a pinch then slice into wedges.
- Pick **thyme** leaves.



Cook the veggies

- Increase heat to high. Add **broccoli** and **beans** and cook until tender, **5-6 minutes**.
- Add **thyme** and **butter** and cook until fragrant, **1 minute**. Season with **salt** and **pepper**.



Cook the bacon

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**.



Serve up

- Transfer bacon, green beans and broccoli to a serving plate.
- Squeeze with some lemon juice. Sprinkle with lemon zest, **Parmesan cheese** and **walnuts**. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate