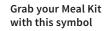




Bacon, Thyme & Lemon Greens with Walnuts & Parmesan

















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

SJM



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.



Get prepped

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



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.



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.



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



Scan here if you have any questions or concerns



