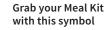


# Quick Bacon & Creamy Pesto Penne with Celery, Parmesan & Side Salad

KID FRIENDLY

CLIMATE SUPERSTAR











Leaves





Diced Bacon

**Light Cooking** 







Garlic & Herb Seasoning

Basil Pesto





Balsamic Vinaigrette Dressing

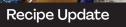
Parmesan Cheese



Chilli Flakes

(Optional)





We've replaced the fusilli in this recipe with penne due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 20-30 mins Ready in: 25-35 mins



When you stir herby pesto and crispy bacon through perfect penne, the result is pure comfort food. But when you add our classic garlic and herb seasoning for that extra flavour, it instantly transforms this meal from good, to great.

**Pantry items** Olive Oil, Butter

## 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		
celery	1 medium bag	1 large bag		
carrot	1	2		
mixed salad leaves	1 small bag	1 medium bag		
penne	1 packet	2 packets		
diced bacon	1 packet (90g)	1 packet (180g)		
light cooking cream	1 medium packet	1 large packet		
garlic & herb seasoning	1 medium sachet	1 large sachet		
butter*	20g	40g		
basil pesto	1 medium packet	2 medium packets		
balsamic vinaigrette dressing	1 packet	2 packets		
Parmesan cheese	1 medium packet	1 large packet		
chilli flakes (optional) ∮	pinch	pinch		
chicken breast**	1 small packet	2 small packets OR 1 large packet		

\*Pantry Items \*\*Custom Recipe Ingredient

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3917kJ (936Cal)	890kJ (213Cal)
Protein (g)	28g	6.4g
Fat, total (g)	52.4g	11.9g
- saturated (g)	21g	4.8g
Carbohydrate (g)	85g	19.3g
- sugars (g)	17.8g	4g
Sodium (mg)	1383mg	314mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4572kJ (1093Cal)	863kJ (206Cal)
Protein (g)	61.6g	11.6g
Fat, total (g)	56.8g	10.7g
- saturated (g)	22.3g	4.2g
Carbohydrate (g)	80g	15.1g
- sugars (g)	12.7g	2.4g
Sodium (mg)	1462mg	276mg

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

- Bring a medium saucepan of salted water to the boil.
- Thinly slice celery.
- Grate carrot.
- In a medium bowl, combine carrot and mixed salad leaves. Set aside.

**Little cooks:** Older kids, help grate the carrot under adult supervision.

**Custom Recipe:** If you've added chicken breast, cut chicken into 2cm chunks.



## Finish the pasta

- Return frying pan to medium-high heat with a drizzle of olive oil. Cook celery, tossing, until softened, 4-5 minutes.
- Reduce heat to medium, then add light cooking cream and garlic & herb seasoning. Return bacon to pan and cook, stirring, until sauce is slightly reduced, 1-2 minutes.
- Remove pan from heat. Stir in the butter, basil pesto and cooked penne
  until combined and the butter is melted (if needed, add a dash of reserved
  pasta water to loosen the sauce). Season with salt and pepper to taste.

**Custom Recipe:** Return chicken to the pan with the bacon and cook, stirring, until sauce is slightly reduced, 1-2 minutes. Continue as above.



## Cook the pasta & bacon

- Cook **penne** in the boiling water until 'al dente' (when pasta is cooked through but still slightly firm in the centre), **12 minutes**.
- Meanwhile, heat a large frying pan over high heat with a drizzle of olive
  oil. Cook diced bacon, breaking up with a spoon, until golden, 3 minutes.
  Transfer to a bowl.
- When the pasta is ready, reserve some pasta water (½ cup for 2 people / ½ cup for 4 people), then drain pasta and return to saucepan.

**Custom Recipe:** Cook chicken with diced bacon, tossing occasionally, until browned and cooked through (when no longer pink inside), 5-6 minutes.



## Serve up

- Dress salad with **balsamic vinaigrette dressing**, tossing to coat.
- Divide bacon and creamy pesto penne between bowls. Sprinkle with Parmesan cheese and a pinch of chilli flakes (if using).
- Serve with salad. Enjoy!

## Rate your recipe

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