



Quick Bacon & Creamy Pesto Penne

with Celery, Parmesan & Side Salad

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Celery



Carrot



Mixed Salad Leaves



Penne



Diced Bacon



Light Cooking Cream



Garlic & Herb Seasoning



Basil Pesto



Balsamic Vinaigrette Dressing



Parmesan Cheese



Chilli Flakes (Optional)



Chicken Breast

Recipe Update

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

Eat Me Early*
**Custom Recipe only*

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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

	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



1



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.

3



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.

2



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** ($\frac{1}{3}$ cup for 2 people / $\frac{2}{3}$ 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.

4



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

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