



Rustic Chicken & Bacon Red Pesto Penne

with Herb Pangrattato & Salad

COSY COMFORTS

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Parsley



Pear



Chicken Breast



Garlic & Herb Seasoning



Panko Breadcrumbs



Penne



Diced Bacon



Light Cooking Cream



Red Pesto



Baby Spinach Leaves



Diced Bacon



THE GARFIELD MOVIE

EXCLUSIVELY IN CINEMAS

IF ANYONE KNOWS ABOUT COMFORT FOOD, IT'S GARFIELD!

Our favourite feline movie star is drooling over this delicious recipe, so we know you'll love it too. Get cosy, dig in and enjoy.

Prep in: **20-30 mins**
Ready in: **30-40 mins**

1 Eat Me Early

Tonight, cosy up to this creamy, comforting penne bowl loaded with succulent chicken, garlic, crunchy pangrattato and our more-ish red pesto made of sun-dried tomato. We've added a crisp salad to tie it all together.

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

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
parsley	1 packet	1 packet
pear	1	2
chicken breast	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
panko breadcrumbs	½ medium packet	1 medium packet
penne	1 medium packet	2 medium packets
diced bacon	1 medium packet	1 large packet
light cooking cream	1 medium packet	1 large packet
red pesto	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	drizzle	drizzle
baby spinach leaves	1 medium packet	1 large packet
diced bacon**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4172kJ (997Cal)	759kJ (181Cal)
Protein (g)	59.9g	10.9g
Fat, total (g)	41.1g	7.5g
- saturated (g)	13.5g	2.5g
Carbohydrate (g)	92g	16.7g
- sugars (g)	17.2g	3.1g
Sodium (mg)	1041mg	189mg
Dietary Fibre (g)	7.7g	1.5g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4560kJ (1090Cal)	767kJ (183Cal)
Protein (g)	66.8g	11.2g
Fat, total (g)	47.9g	8.1g
- saturated (g)	16g	2.7g
Carbohydrate (g)	92.8g	15.6g
- sugars (g)	17.7g	3g
Sodium (mg)	1472mg	248mg
Dietary Fibre (g)	7.7g	1.4g

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 large saucepan of salted water to the boil.
- Finely chop **parsley**.
- Thinly slice **pear**.
- Cut **chicken breast** into 2cm chunks.
- In a medium bowl, combine **garlic & herb seasoning** and a drizzle of **olive oil**. Add **chicken** and toss to coat. Set aside.

Little cooks: Take charge by tossing the chicken in the seasoning!



Cook the chicken

- Wipe out frying pan and return to high heat with a drizzle of **olive oil**. Cook **chicken** and **diced bacon**, tossing occasionally, until browned and cooked through (when no longer pink inside), **5-6 minutes**. Transfer to a bowl.
- Return frying pan to medium heat. Cook **light cooking cream** and **red pesto** until slightly thickened, **1-2 minutes**.
- Return **chicken** (and resting juices) to pan and stir through **penne**. Season to taste.

TIP: Add a splash of pasta water if the sauce mixture looks too thick.

Custom Recipe: If you've doubled your diced bacon, cook bacon, as above.



Cook the pangrattato

- In a large frying pan, heat a good drizzle of **olive oil** over medium-high heat. Cook **panko breadcrumbs** (see ingredients), stirring, until golden brown, **4-5 minutes**
- Transfer to a bowl, add **parsley** and season to taste.



Make the salad

- Meanwhile, in a second medium bowl, combine a drizzle of **vinegar**, **olive oil** and pinch of **salt** and **pepper**. Add **pear** and **baby spinach leaves** and toss to combine.

Little cooks: Take the lead by tossing the salad!



Cook the pasta

- While the pangrattato is cooking, add **penne** to the boiling water and cook until 'al dente', **12 minutes**.
- Reserve ¼ cup **pasta water**. Drain **pasta** and return to the saucepan.



Serve up

- Divide rustic chicken and bacon red pesto penne between bowls and top with the herb pangrattato.
- Serve with the salad. Enjoy!

Rate your recipe

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