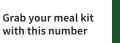


# Creamy Bacon & Mushroom Penne with Garden Salad & Parmesan

HELLOHERO

KID FRIENDLY















Sliced Mushrooms

Garlic Paste

Italian Herbs



Cream

**Light Cooking** 

Parmesan Cheese







Tomato

Mixed Salad Leaves



Recipe Update We've replaced the baby capsicum in this recipe with tomato due to local ingredient availability. It'll be just as delicious, just follow your recipe card!





The best part about tonight's pasta dish, apart from the bacon? You'll throw it together in four simple steps that will see dinner on the table before you know it. Oh and the mushrooms are a great addition. And the vibrant garden salad. Okay we'll stop now!

**Pantry items** 

Olive Oil, Balsamic Vinegar

### Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 with a lid · Large frying pan

# Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
penne	1 medium packet	2 medium packets	
diced bacon	1 medium packet	1 large packet	
sliced mushrooms	1 medium packet	1 large packet	
garlic paste	1 packet	2 packets	
Italian herbs	1 medium sachet	1 large sachet	
light cooking cream	1 medium packet	1 large packet	
salt*	1/4 tsp	½ tsp	
Parmesan cheese	1 medium packet	1 large packet	
baby spinach leaves	1 medium packet	1 large packet	
tomato	1	2	
carrot	1	2	
balsamic vinegar*	drizzle	drizzle	
mixed salad leaves	1 small packet	1 medium packet	
4			

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2792kJ (667cal)	336kJ (80cal)
Protein (g)	27.6g	3.3g
Fat, total (g)	26.9g	3.2g
- saturated (g)	13.8g	1.7g
Carbohydrate (g)	74.7g	9g
- sugars (g)	11.1g	1.3g
Sodium (mg)	1288mg	155.2mg
Dietary Fibre (g)	8.2g	1g

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.



### Cook the pasta

- · Boil the kettle. Half-fill a medium saucepan with the boiled water and heat over high heat. Add a pinch of **salt**, then bring to the boil.
- Cook penne in the boiling water until 'al dente', 12 minutes.
- Reserve some pasta water (1/3 cup for 2 people / 2/3 cup for 4 people), then drain pasta and return to saucepan.

**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre. **Little cooks:** Older kids, help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



## Finish the pasta sauce

- · Add light cooking cream, reserved pasta water and the salt to the pan and cook, stirring, until heated through, 30 seconds.
- Add cooked penne, Parmesan cheese and baby spinach leaves. Cook, tossing, until spinach is just wilted, 1-2 minutes.
- Remove from heat. Season with pepper.

TIP: Add a splash of pasta water to loosen the sauce, if needed!



### Start the pasta sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook diced bacon and sliced mushrooms, breaking bacon up with a spoon, until browned, 3-4 minutes.
- Add garlic paste and Italian herbs and cook, stirring, until fragrant, 1 minute.



# Serve up

- Roughly chop tomato. Grate carrot.
- In a large bowl, combine a drizzle of the **balsamic vinegar** and olive oil. Season, then add **mixed salad leaves**, carrot and tomato. Toss to combine.
- Divide creamy bacon and mushroom penne between bowls. Serve with garden salad. Enjoy!

**Little cooks:** Take the lead by tossing the salad!











Thinly slice into strips. Before cooking sauce, cook scan the QR code to see detailed cooking chicken breast, 4-6 minutes. Continue with recipe. instructions and nutrition information.

If you've chosen to add, swap or upgrade,

