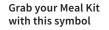


Easy Creamy Bacon & Herb Penne with Cherry Tomato Salad & Parmesan

KID FRIENDLY









Zucchini





Italian Herbs

Vegetable Stock Powder





Carrot

Snacking Tomatoes

Mixed Salad Leaves

Diced Bacon

Garlic Paste



Light Cooking



Grated Parmesan Cheese

Farmers across Australia are still experiencing the impacts of the recent heavy rains. This is affecting our supply of fresh veggies and as such, you may notice some changes to your ingredients. Don't worry, your recipe will be just as delicious!





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. The kids can lend a hand too — keep an eye out for our 'Little cooks' tips!

Pantry items

Olive Oil, Balsamic Vinegar

Before you start Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

| migi calcii | | |
|---------------------------|--------------------------|---------------------------|
| | 2 People | 4 People |
| olive oil* | refer to method | refer to method |
| penne | 1 medium packet | 1 large packet |
| zucchini | 1 | 2 |
| diced bacon | 1 packet (90g) | 1 packet (180g) |
| garlic paste | 1 packet | 2 packets |
| Italian herbs | 1 medium sachet | 1 large sachet |
| light cooking cream | 1 medium packet | 1 large packet |
| vegetable stock powder | 1 medium sachet | 1 large sachet |
| grated Parmesan cheese | 1 medium packet (30g) | 2 medium packets (60g) |
| snacking tomatoes | ½ punnet | 1 punnet |
| carrot | 1 | 2 |
| balsamic vinegar* | drizzle | drizzle |
| mixed salad leaves | 1 small bag | 1 medium bag |
| diced bacon** | 1 packet (90g) | 1 packet (180g) |

^{*}Pantry Items ** Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2810kJ (672Cal) | 700kJ (167Cal) |
| Protein (g) | 26.1g | 6.5g |
| Fat, total (g) | 27.1g | 6.8g |
| - saturated (g) | 13.8g | 3.4g |
| Carbohydrate (g) | 76.6g | 19.1g |
| - sugars (g) | 12.4g | 3.1g |
| Sodium (mg) | 1322mg | 330mg |
| Custom Recipe | | |

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|-----------------------|
| Energy (kJ) | 3198kJ (764Cal) | 717kJ (171Cal) |
| Protein (g) | 33g | 7.4g |
| Fat, total (g) | 33.9g | 7.6g |
| - saturated (g) | 16.3g | 3.7g |
| Carbohydrate (g) | 77.4g | 17.3g |
| - sugars (g) | 12.9g | 2.9g |
| Sodium (mg) | 1752mg | 393mg |

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





Cook the pasta

- Boil the kettle. Pour the boiled water into a medium saucepan 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** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain **pasta** and return to pan.

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 vegetable stock **powder** to the pan and cook, stirring, until heated through, **30 seconds**.
- · Add cooked penne and grated Parmesan cheese. Cook, tossing, 1-2 minutes.
- · Remove from heat. Season with pepper.



Start the pasta sauce

- Thinly slice **zucchini** into half-moons.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- · Cook diced bacon and zucchini, breaking up bacon with a spoon, until browned, 3-4 minutes.
- Add garlic paste and Italian herbs and cook until fragrant, 1 minute.

Custom Recipe: If you've doubled your diced bacon, cook the bacon for an extra 2-3 minutes.



Serve up

- Halve **snacking tomatoes** (see ingredients). Grate **carrot**. In a large bowl, combine a drizzle of balsamic vinegar and olive oil. Season, then add mixed salad leaves, carrot and snacking tomatoes. Toss to combine.
- Divide creamy bacon and herb penne between bowls. Serve with tomato salad. Enjoy!

Little cooks: Lend a hand by combining the ingredients for the dressing, and tossing the salad!

