



CREAMY ASPARAGUS & BACON PASTA BAKE

with Parmesan & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



6 oz | 12 oz
Penne Pasta
Contains: Wheat



6 oz | 12 oz
Asparagus



1 | 2
Onion



1 Clove | 2 Cloves
Garlic



1 | 2
Lemon



1 | 2
Chicken Stock
Concentrate



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

PASTA BAKE

A crowd-pleasing pasta casserole in a velvety cream sauce with a Parm topping



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 880



OH, SNAP!

Trim asparagus in a snap—literally! Hold spears near the bottom ends; bend the tops with your other hand until the tough, woody parts break off.

BUST OUT

- Large pot
- Baking dish
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Nonstick cooking spray
- Cooking oil (1 tsp | 1 tsp)
- Strainer
- Zester
- Large pan



1 START PREP & COOK BACON

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Coat an 8-by-8-inch baking dish with **nonstick cooking spray (9-by-13-inch baking dish for 4 servings).**
- Place **bacon*** on a baking sheet; roast on top rack until crispy, 10-15 minutes. Transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water**, then drain.



3 FINISH PREP

- While pasta cooks, trim and discard woody bottom ends from **asparagus**; cut crosswise into 1-inch pieces. Halve, peel, and finely dice **onion**. Peel and mince or grate **garlic**. Zest and quarter **lemon**.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **asparagus** and **onion**; season with **salt** and **pepper**. Cook, stirring, until lightly browned and tender, 4-6 minutes.
- Add **garlic**; cook, stirring, until fragrant, 30-60 seconds more.



5 ASSEMBLE PASTA BAKE

- Return **drained penne** to empty pot; add **cooked veggies** and **half the chopped bacon**.
- Add **stock concentrate**, **sour cream**, **cream sauce base**, **juice from half the lemon**, and a **pinch of lemon zest**. Stir to combine, adding **splashes of reserved pasta cooking water** as needed until everything is coated in a creamy sauce.



6 BAKE PASTA

- Transfer **pasta mixture** to prepared baking dish. Sprinkle evenly with **Parmesan**.
- Bake on top rack until cheese melts, 3-5 minutes. Sprinkle with **remaining chopped bacon**.



7 SERVE

- Let **pasta bake** rest for 5 minutes before serving.
- Serve family style directly from baking dish with **remaining lemon wedges** on the side.