

INGREDIENTS

2 PERSON | 4 PERSON



Bacon



1 | 2





Chicken Stock Concentrate



6 oz | 12 oz Penne Pasta Contains: Wheat



1 Clove | 2 Cloves Garlic



1 | 2 Lemon

6 oz | 12 oz

Asparagus



3 TBSP | 6 TBSP Sour Cream Contains: Milk



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!

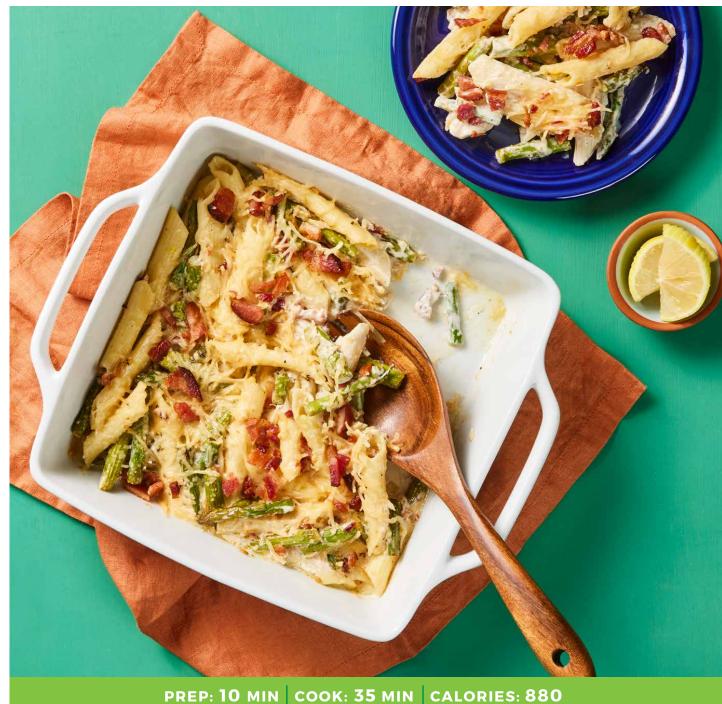
HELLO

PASTA BAKE

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

CREAMY ASPARAGUS & BACON PASTA BAKE

with Parmesan & Lemon





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
- StrainerZester

Large pan

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



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.