



Bacon, Lemon & Pesto Pasta

with Feta & Broccolini

Grab your Meal Kit with this symbol



Brown Onion



Broccolini



Penne



Diced Bacon



Basil Pesto



Baby Spinach Leaves



Feta



Lemon

Hands-on: 15-25 mins
Ready in: 25-35 mins

The only way to improve the age-old family favourite, pesto pasta, is to add some crispy bacon and creamy feta. With so many textures and well-loved flavours, this dish is sure to please the whole table!

Each week, we search the country to source the best ingredients. This week's broccoli was in short supply, so we've replaced it with broccolini. Don't worry, the recipe will be just as delicious!

Pantry items

Olive Oil

Before you start

Our fruit and veggies need a little wash first!

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
broccolini	1 bunch	2 bunches
penne	1 packet	2 packets
diced bacon	1 packet	1 packet
basil pesto	1 packet (75g)	1 packet (150g)
salt*	¼ tsp	½ tsp
baby spinach leaves	1 bag (30g)	1 bag (60g)
feta	1 block (50g)	1 block (100g)
lemon	½	1

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3520kJ (842Cal)	743kJ (177Cal)
Protein (g)	33.0g	7.0g
Fat, total (g)	40.5g	8.5g
- saturated (g)	11.2g	2.4g
Carbohydrate (g)	80.4g	16.9g
- sugars (g)	9.1g	1.9g
Sodium (g)	1230mg	259mg

Allergens

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)



1. Get prepped

Bring a large saucepan of salted water to the boil. Thinly slice the **brown onion**. Cut the **broccolini** into 2cm pieces.



2. Cook the pasta

Add the **penne** to the saucepan of boiling water and cook for **7 minutes**. Add the **broccolini** and cook until the **pasta** is 'al dente' and the **broccolini** is just tender, **3 minutes**. Drain and return to the saucepan.

TIP: 'Al dente' means the pasta is cooked through but still has a tiny bit of firmness in the middle.



3. Cook the onion & bacon

While the pasta is cooking, heat a large frying pan over a medium-high heat with a **drizzle of olive oil**. Add the **onion** and **bacon** and cook, tossing, until tender and lightly browned, **5 minutes**.



4. Bring it all together

Add the cooked **pasta** and **broccolini** to the frying pan. Add the **basil pesto**, the **salt** and a **pinch of pepper**. Add the **baby spinach leaves** and crumble in **1/2** the **feta**. Toss until the pasta and broccolini are well coated and the spinach is slightly wilted.

TIP: Tossing some of the feta through the warm pasta will melt the cheese and add a slightly creamy coating to the penne.



5. Season to taste

Add a **squeeze of lemon juice** (see **ingredients list**) to the **pasta** and season to taste with **salt** and **pepper**.

TIP: Seasoning is key in this dish! Taste and add more lemon juice, salt or pepper if you think it needs it!



6. Serve up

Divide the bacon, lemon and pesto pasta between bowls. Crumble over the remaining feta to serve.

Enjoy!