



Bacon, Red Pesto & Roast Veggie Penne

with Basil & Parmesan

Grab your Meal Kit with this symbol 



Carrot



Red Onion



Peeled & Chopped Pumpkin



Penne



Garlic



Tinned Cherry Tomatoes



Diced Bacon



Chopped Tomatoes



Garlic & Herb Seasoning



Chicken Stock



Red Pesto



Grated Parmesan Cheese



Basil

 Hands-on: **20-30 mins**
Ready in: **30-40 mins**

Here's a penne worth thinking about: loaded with crispy bacon, silky sautéed veggies and our more-ish red pesto made of sun-dried tomato, chargrilled capsicum, almonds, basil and Parmesan.

Pantry items

Olive Oil, Brown Sugar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
red onion	1 (medium)	1 (large)
peeled & chopped pumpkin	1 packet (200g)	1 packet (400g)
penne	1 packet	2 packets
garlic	2 cloves	4 cloves
tinned cherry tomatoes	1 tin	2 tins
diced bacon	1 packet	1 packet
chopped tomatoes	1 tin	2 tins
garlic & herb seasoning	1 sachet	2 sachets
chicken stock	1 sachet	1 sachet
salt*	¼ tsp	½ tsp
brown sugar*	1 tsp	2 tsp
butter*	20g	40g
red pesto	1 packet (50g)	1 packet (100g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
basil	1 bunch	1 bunch

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4010kJ (957Cal)	479kJ (114Cal)
Protein (g)	31.9g	3.8g
Fat, total (g)	41.4g	5.0g
- saturated (g)	13.9g	1.7g
Carbohydrate (g)	108g	12.9g
- sugars (g)	30.6g	3.7g
Sodium (mg)	1950mg	233mg

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil. Thinly slice the **carrot** (unpeeled) into half-moons. Slice the **red onion** into 2cm wedges. Place the **carrot, red onion** and **peeled & chopped pumpkin** on an oven tray lined with baking paper. **Drizzle** with **olive oil** and season with a **pinch of salt and pepper**. Toss to coat, then roast on the top rack of the oven until tender, **20-25 minutes**.

TIP: Cut the veggies to the correct size so they cook in the allocated time.



4. Make the pasta sauce

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **diced bacon** and cook, tossing, until browned, **3-4 minutes**. Transfer to a bowl. Return the pan to a medium-high heat with a **drizzle of olive oil**. Add the **garlic** and cook until fragrant, **1 minute**. Add the **chopped tomatoes, cherry tomatoes, garlic & herb seasoning**, some **reserved pasta water (1/4 cup for 2 people / 1/2 cup for 4 people)** and the **chicken stock**. Stir to combine.



2. Cook the penne

While the veggies are roasting, add the **penne** to the saucepan of boiling water and cook, stirring occasionally, until 'al dente', **10 minutes**. Reserve some **pasta water (1/2 cup for 2 people / 2/3 cup for 4 people)**, then drain the **pasta** and return to the pan. **Drizzle** with **olive oil** to prevent sticking.

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



5. Finish the pasta sauce

Add the **salt, brown sugar** and **butter** to the sauce and stir to combine. Reduce the heat to medium and simmer until thickened, **2-4 minutes**. Remove the pan from the heat and stir in the **bacon**, roasted **veggies, red pesto** and cooked **penne**. Season to taste with **salt** and **pepper**.

TIP: Add a little more reserved pasta water if the sauce is too thick.



3. Get prepped

While the pasta is cooking, finely chop the **garlic** (or use a garlic press). Drain the **tinned cherry tomatoes**.

TIP: Reserve the liquid from the cherry tomatoes to use in another meal, like a bolognese!



6. Serve up

Divide the bacon, red pesto and roasted veggie penne between bowls. Top with the **grated Parmesan cheese** and tear over the **basil** leaves as garnish.

Enjoy!