



Creamy Bacon & Pesto Penne

with Apple Salad & Parmesan

Grab your Meal Kit with this symbol



Apple



Baby Spinach Leaves



Garlic



Penne



Flaked Almonds



Diced Bacon



Longlife Cream



Chicken-Style Stock Powder



Basil Pesto



Mixed Salad Leaves



Grated Parmesan Cheese

Hands-on: 25-35 mins
Ready in: 35-45 mins

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

Pantry items

Olive Oil, Butter, Balsamic Vinegar

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
apple	1	2
baby spinach leaves	1 bag (30g)	1 bag (60g)
garlic	3 cloves	6 cloves
penne	1 packet	2 packets
flaked almonds	1 packet	2 packets
diced bacon	1 packet	1 packet
butter*	20g	40g
longlife cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet	1 sachet
basil pesto	1 packet (50g)	1 packet (100g)
balsamic vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4320kJ (1030Cal)	1210kJ (290Cal)
Protein (g)	27.9g	7.8g
Fat, total (g)	64.2g	18.0g
- saturated (g)	29.4g	8.3g
Carbohydrate (g)	82.5g	23.2g
- sugars (g)	12.6g	3.6g
Sodium (mg)	823mg	231mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Bring a medium saucepan of salted water to the boil. Thinly slice the **apple** (unpeeled). Roughly chop the **baby spinach leaves**. Finely chop the **garlic**.



Cook the penne

Add the **penne** to the boiling water and cook until 'al dente', **10 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain and return the **pasta** to the saucepan. Drizzle with a little **olive oil** to prevent sticking and cover to keep warm.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Toast the almonds

While the pasta is cooking, heat a large frying pan over a medium-high heat. Add the **flaked almonds** and toast, tossing, until golden, **2-3 minutes**. Transfer to a small bowl and set aside.



Make the sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Add the **diced bacon** and cook until golden, **4-5 minutes**. Add the **garlic** and **butter** and cook until fragrant, **1-2 minutes**. Add the **longlife cream** (see ingredients), **chicken-style stock powder** and reserved **pasta water**. Season with **pepper** and cook until slightly reduced, **2-3 minutes**. Remove from the heat and stir through the **baby spinach**, **basil pesto** and cooked **penne**. Season to taste.



Toss the salad

In a large bowl, combine the **balsamic vinegar** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add the **mixed salad leaves** and **apple**, then toss to combine.



Serve up

Divide the creamy bacon and pesto penne between bowls and top with the **grated Parmesan cheese**. Serve with the apple salad and garnish with the toasted almonds.

Enjoy!