



Easy Bacon Carbonara

with Pear Salad & Pine Nuts

Grab your Meal Kit with this symbol



Red Onion



Pear



Parmesan Cheese



Penne



Pure Cream



Pine Nuts



Diced Bacon



Baby Spinach Leaves

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

Rules were made to be broken, right? When it comes to cooking, we don't let rules get in the way of a good dish. So, we've gone ahead and added cream, baby spinach and pine nuts to this carbonara and we reckon it's worth any potential controversy!

Unfortunately, this week's spaghetti was in short supply, so we've replaced it with penne. Don't worry, the recipe will be just as delicious!

Pantry items

Olive Oil, Eggs, Vinegar (White Wine or Balsamic), Honey

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

Large saucepan · Large frying pan

Ingredients

	4 People
olive oil*	refer to method
red onion	1
pear	1
Parmesan cheese	1 block (100g)
penne	2 packets
eggs*	2
pure cream	½ bottle (150ml)
vinegar* (white wine or balsamic)	2 tsp
honey*	½ tsp
pine nuts	1 packet
diced bacon	1 packet (500g)
baby spinach leaves	1 bag (180g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4190kJ (1000Cal)	949kJ (227Cal)
Protein (g)	41.1g	9.3g
Fat, total (g)	55.5g	12.6g
- saturated (g)	24.7g	5.6g
Carbohydrate (g)	81.3g	18.4g
- sugars (g)	12.0g	2.7g
Sodium (g)	1590mg	360mg

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.



1. Get prepped

Bring a large saucepan of salted water to the boil. Thinly slice the **red onion**. Thinly slice the **pear**. Finely grate the **Parmesan cheese**.



2. Cook the penne

Add the **penne** to the saucepan of boiling water and cook, stirring occasionally, until 'al dente', **10 minutes**. Reserve **1 cup pasta water**, then drain the **penne**. Return the **penne** to the saucepan and **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.



3. Make the carbonara sauce

While the penne is cooking, crack the **eggs** into a medium bowl and whisk with a fork. Add the grated **Parmesan cheese**, **1/2 bottle of pure cream** and a **generous pinch of pepper**. Mix well and set aside. In a small bowl, combine the **vinegar**, **honey** and **1 tbs of olive oil**. Set aside.



4. Cook the bacon

Heat a large frying pan over a medium-high heat. Add the **pine nuts** and toast, tossing, until golden, **2-3 minutes**. Transfer to a bowl. Return the pan to a medium-high heat with a **drizzle of olive oil**. Add the **diced bacon** and cook until golden, **7-8 minutes**.



5. Bring everything together

Add the cooked **penne** to the frying pan with the **bacon** and toss to coat. Add **1/2 the baby spinach leaves** and stir through until wilted. Remove the pan from the heat and pour in the **carbonara sauce** and **1/3 cup of reserved pasta water**. Mix well to combine. Season to taste with **salt** and **pepper**.

TIP: Removing the pan from the heat before adding the carbonara sauce is important to prevent the eggs from scrambling.

TIP: If the sauce seems thick, add more pasta water until the sauce is creamy and silky.



6. Serve up

In a medium bowl, combine the pear, remaining baby spinach leaves and the honey-vinegar dressing. Toss to coat. Divide the easy carbonara between bowls. Sprinkle with the toasted pine nuts and serve with the pear salad.

Enjoy!