

Creamy Bacon & Herb Penne

with Tomato Salad & Parmesan

Grab your Meal Kit with this symbol



Tomato



Carrot



Green Beans



Penne



Diced Bacon



Garlic Paste



Italian Herbs



Light Cooking Cream



Vegetable Stock Pot



Grated Parmesan Cheese



Mixed Salad Leaves



Parsley

Recipe Update

Unfortunately, several ingredients we in short supply this week, so what you receive will be a little different to what's pictured. Don't worry, the recipe will be just as delicious!

 Hands-on: 10-20 mins
Ready in: 15-25 mins

The best part about tonight's pasta dish (apart from the bacon)? You'll throw it together in four simple steps that will see dinner on the table before you know it.

Pantry items

Olive Oil, 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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
carrot	1	2
green beans	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle
penne	1 medium packet	1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
garlic paste	1 packet	2 packets
Italian herbs	1 sachet	2 sachets
light cooking cream	1 medium packet	1 large packet
vegetable stock pot	1 packet (20g)	1 packet (40g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
mixed salad leaves	1 small bag	1 medium bag
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2929kJ (700Cal)	687kJ (164Cal)
Protein (g)	27.4g	6.4g
Fat, total (g)	28.1g	6.6g
- saturated (g)	13.7g	3.2g
Carbohydrate (g)	78.9g	18.5g
- sugars (g)	15.5g	3.6g
Sodium (mg)	1460mg	343mg

The quantities provided above are averages only.

Allergens

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

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



Get prepped

- Boil the kettle. Roughly chop **tomato**. Grate **carrot**. Trim **green beans**, then slice in half.
- In a large bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Season with **salt** and **pepper**, then set aside.
- Pour the boiled water into a large saucepan over a high heat. Add a pinch of **salt**, then bring to the boil. Cook **penne** in the boiling water until 'al dente', **10 minutes**.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain **pasta** and return to saucepan.

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



Finish the pasta sauce

- Add **light cooking cream** and **vegetable stock pot** and cook, stirring, until heated through, **30 seconds**.
- Add cooked **penne** and **grated Parmesan cheese**. Cook, tossing, until spinach is just wilted, **1-2 minutes**. Remove from heat. Season to taste.

TIP: Add a splash of pasta water to loosen the sauce, if needed!



Start the pasta sauce

- While pasta is cooking, heat a drizzle of **olive oil** in a large frying pan over a medium-high heat.
- When oil is hot, cook **diced bacon** and **green beans**, breaking bacon up with a spoon, until browned, **3-4 minutes**.
- Add **garlic paste** and **Italian herbs** and cook until fragrant, **1 minute**.



Serve up

- To the bowl with the dressing, add **mixed salad leaves**, tomato and carrot. Toss to coat.
- Divide creamy bacon and garlic penne between bowls. Tear over **parsley** leaves.
- Serve with tomato salad.

Enjoy!