



# TOMATO, BACON & HIDDEN VEGGIE FARFALLE

with Basil & Parmesan



Sneak extra veggies into dinner



Brown Onion



Celery



Leek



Garlic



Carrot



Zucchini



Bacon



Farfalle



Tomato Paste



Passata



Beef Stock



Chilli Flakes (Optional)



Basil



Grated Parmesan Cheese

Hands-on: **25 mins**  
Ready in: **30 mins**  
Spicy (optional chilli flakes)

There are five undercover veggies in this dish, but don't blow their cover! Let them work their magic, adding lots of flavour and goodness, then melting into the end result to create a mouth-watering sauce everyone will love.

**Pantry Staples:** Olive Oil, Brown Sugar, Butter

## BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:  
• **medium saucepan** • **large frying pan**



### 1 GET PREPPED

Bring a large saucepan of salted water to the boil. Finely chop the **brown onion**. Finely chop the **celery**. Thinly slice the **leek** into half-moons. Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled). Grate the **zucchini**. Roughly chop the **bacon**.



### 2 BOIL THE PASTA

Add the **farfalle** to the saucepan of boiling water and cook until 'al dente', **10 minutes**. Drain, reserving **1/2 cup** of the **pasta water**.  
**TIP:** 'Al dente' means the pasta is cooked through but still has a bit of firmness in the middle.



### 3 COOK THE BACON & VEGGIES

While the pasta is cooking, heat a **drizzle of olive oil** in a large frying pan over a medium-high heat. When the oil is hot, add the **bacon** and cook, stirring, until browned, **5 minutes**. Add a **generous drizzle of olive oil**, then add the **onion, celery and leek** and cook, stirring, until softened, **3-4 minutes**. Add the **carrot, zucchini and garlic** and cook, stirring, until softened, **3 minutes**.



### 4 MAKE THEM SAUCY

Add the **tomato paste**, **1 1/2 boxes** of **passata**, the crumbled **beef stock**, **brown sugar**, the **salt** and a **pinch** of **chilli flakes** (if using). Simmer until thickened slightly, **5 minutes**. Stir through the **butter** and season to taste with **salt** and **pepper**.



### 5 BRING IT ALL TOGETHER

Add the **farfalle** to the frying pan and toss to coat. **TIP:** Add a splash of pasta water if the sauce looks too thick.



### 6 SERVE UP

Divide the tomato, bacon and hidden veggie farfalle between bowls. Tear over the **basil** leaves and sprinkle with the **grated Parmesan cheese**.

## ENJOY!

## 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
brown onion	1
celery	1
leek	1
garlic	4 cloves
carrot	1
zucchini	1
bacon	1 packet
farfalle	2 packets
tomato paste	2 sachets
passata	1 1/2 boxes (750g)
beef stock	2 cubes
brown sugar*	2 tsp
salt*	1/4 tsp
chilli flakes (optional)	pinch
butter*	40g
basil	1 bunch
grated Parmesan cheese	2 packets (60g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3330kJ (795Cal)	576kJ (138Cal)
Protein (g)	30.8g	5.3g
Fat, total (g)	28.0g	4.9g
- saturated (g)	14.9g	2.6g
Carbohydrate (g)	95.0g	16.5g
- sugars (g)	21.2g	3.7g
Sodium (g)	1760mg	305mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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