



# Bacon & Green Bean 'Pesto' Pasta

with Parmesan Cheese

EASY KIDS DINNER

KID FRIENDLY

Grab your meal kit with this number

42



Spaghetti



Green Beans



Diced Bacon



Cream



Plant-Based Basil Pesto



Grated Parmesan Cheese



Diced Bacon



Diced Chicken

Prep in: 10-20 mins  
Ready in: 20-30 mins

This simple yet delicious pasta dish goes from pan to plate in a flash. Strings of 'al dente' spaghetti are tossed together in a creamy sauce, packed with smoky diced bacon and tender green beans. The addition of herby plant-based basil pesto brings the ultimate fresh flavour. Finish with a generous sprinkling of Parmesan cheese for the perfect comfort meal!

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Large saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
spaghetti	1 medium packet	2 medium packets
green beans	1 medium packet	2 medium packets
diced bacon	100g	200g
cream	1 packet	2 packets
<b>salt*</b>	¼ tsp	½ tsp
plant-based basil pesto	1 medium packet	2 medium packets
grated Parmesan cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4560kJ (1090Cal)	1270kJ (304Cal)
Protein (g)	28.9g	8.1g
Fat, total (g)	76.2g	21.2g
- saturated (g)	38.6g	10.8g
Carbohydrate (g)	70.9g	19.7g
- sugars (g)	8.4g	2.3g
Sodium (mg)	981mg	273mg
Dietary Fibre (g)	4.1g	1.1g

The quantities provided above are averages only.

## Allergens

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

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

1



## Cook the pasta

- Boil the kettle.
- Half fill a large saucepan with boiling water and a pinch of **salt**.
- Add **spaghetti** to the boiling water and cook, over high heat, until 'al dente', **9 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people).
- Drain **spaghetti**, then return to saucepan with a drizzle of **olive oil**.

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

3



## Bring it all together

- Reduce heat to medium, then add **cream**, the **salt** and **reserved pasta water** and cook, stirring, until slightly thickened, **1-2 minutes**.
- Remove pan from heat, then add **cooked spaghetti** and **plant-based basil pesto** and toss to coat. Season to taste with **salt** and **pepper**.

**TIP:** Add a splash more water to your sauce if it's looking dry!

**TIP:** Toss the pasta and sauce in the saucepan if your frying pan isn't big enough.

2



## Start the sauce

- Meanwhile, trim and thinly slice **green beans**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Add **diced bacon** and **green beans** and cook, breaking up with a spoon, until golden, **6-7 minutes**.

**Little cooks:** Help get the ingredients ready for the sauce!

4



## Finish & serve

- Divide bacon and green bean 'pesto' pasta between bowls.
- Sprinkle over **grated Parmesan cheese** to serve. Enjoy!

**Little cooks:** Add the finishing touch by sprinkling over the Parmesan cheese!

**ELEVATE ME:** If you've added extra ingredients to this recipe, slice lemon into wedges. Sprinkle over chilli flakes. Tear over parsley and serve with lemon wedges.

## We're here to help!

Scan here if you have any questions or concerns

2026 | CW05



### CUSTOM OPTIONS



#### DICED BACON:

Follow method above, cooking in batches if necessary.



#### DICED CHICKEN:

Before cooking sauce, cook, tossing occasionally until cooked through, 5-6 minutes.

SCAN CODE FOR  
FULL STEPS AND  
NUTRITION INFO

