



# 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](https://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!