



Bacon Crusted Spinach Penne 'n' Cheese with Balsamic Dressed Salad

Classic 35 Minutes



Shallot



Cheddar Cheese



Penne Pasta



Baby Spinach



Bacon Lardons



Panko Breadcrumbs



Plain Flour



Chicken Stock Paste



Dried Thyme



Creme Fraiche



Balsamic Vinegar



Premium Baby Leaf Mix

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Grater, Colander, Frying Pan, Wooden Spoon, Bowl, Measuring Jug, Ovenproof Dish, Plate.

Ingredients

	2P	3P	4P
Shallot**	1	2	2
Cheddar Cheese 7)**	90g	150g	180g
Penne Pasta 13)	180g	270g	360g
Baby Spinach**	100g	150g	200g
Bacon Lardons**	60g	90g	120g
Panko Breadcrumbs 13)	25g	50g	50g
Olive Oil for the Crumb*	1 tbsp	1½ tbsp	2 tbsp
Oil for the Shallot*	1 tbsp	1½ tbsp	2 tbsp
Plain Flour 13)	16g	24g	32g
Water for the Sauce*	200ml	300ml	400ml
Chicken Stock Paste	10g	15g	20g
Dried Thyme	1 sachet	1 sachet	2 sachets
Crema Fraiche 7)**	150g	225g	300g
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Premium Baby Leaf Mix**	50g	75g	100g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	385g	100g
Energy (kJ/kcal)	4140 /990	1075 /257
Fat (g)	59	15
Sat. Fat (g)	24	6
Carbohydrate (g)	88	23
Sugars (g)	8	2
Protein (g)	35	9
Salt (g)	2.81	0.73

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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1 Get Prepped

Preheat your oven to 200°C. Bring a large saucepan of **water** to the boil with ½ tsp of **salt** for the **pasta**. Halve, peel and thinly slice the **shallot**. Grate the **cheese**.



2 Cook the Pasta

Once the **water** is boiling, add the **penne** to the **water**, simmer until cooked, 12 mins. Lay the **spinach** in a colander and drain the **pasta** onto it (the boiling **water** will wilt the **spinach**) and set aside. **TIP:** Drizzle with oil to prevent it from sticking.



3 Crumb Time

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **bacon lardons** and stir-fry until light brown, 1-2 mins. Don't let it take on too much colour! **IMPORTANT:** Cook the **bacon lardons** throughout. Pour the **bacon** and all its **oil** into a bowl and add the **breadcrumbs** and the **olive oil** (see ingredient list for amount). Season with **salt** and **pepper**, stir to coat the **crumbs** in the **oil** and leave to the side.



4 Make the Sauce

Put your frying pan back on medium-high heat. Add the **olive oil for the shallot** (see ingredients for amount) and the **shallot**. Stir-fry until the **shallot** is soft, 3-4 mins, then stir in the **flour**. Cook until it forms a paste consistency, 1-2 mins. Gradually, stir in the **water** (see ingredient list for amount) and the **stock paste**. Bring to the boil, stirring continuously, reduce the heat slightly and add the **dried thyme**, then stir and simmer until thickened, 1-2 mins. Mix in the **crema fraiche**, then remove from the heat.



5 Assemble

Add the **cheese** to the **sauce** and stir until it has melted. Taste and add **salt** and **pepper** if it needs it. Add the **cooked pasta** and **spinach** to the **sauce** and stir to combine with a splash of **water** to loosen if you need to. Pour into an ovenproof dish. Sprinkle the **bacon crumb** evenly over the top, then bake on the top shelf of your oven until the **crumbs** are golden, 8-10 mins. Once cooked, remove from your oven.



6 Serve

When everything is nearly ready, pop the **balsamic vinegar** and **olive oil** (see ingredients for amounts) into a large bowl and season with a pinch of **salt** and **pepper**. Mix together, then add the **baby leaf mix** and toss to coat. Serve this alongside the **pasta**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.