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WK33
2016

Bacon Puttanesca with Parmesan Cheese & Basil

A classic Italian dish that's part tangy, part salty and wholly delicious. Puttanesca is a tribute to the Italian ingenuity when it comes to cooking - nothing wasted and no shame in using tinned and jarred foods. With the strictly unorthodox addition of sizzling bacon, we think the whole family will love this fiery pasta.

Prep: 15 mins
Cook: 25 mins
Total: 40 mins

level 1
nut free
spicy

Pantry Items



Olive Oil



Warm Water



Red Onion



Middle Bacon



Carrot



Celery



Garlic



Diced Tomatoes



Tomato Paste



Kalamata Olives



Basil



Penne



Parmesan Cheese



Chilli Flakes

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QTY	Ingredients
2 tsp	olive oil *
1	red onion, finely chopped
1 packet	middle bacon, rind removed & bacon sliced into squares
1	carrot, peeled & diced
2 stalks	celery, diced
2 cloves	garlic, peeled & finely grated ⊕
2 tins	diced tomatoes
2 tbs	tomato paste (recommended amount)
½ cup	warm water *
1 tub	kalamata olives, halved (check for pits)
1 bunch	basil, leaves torn
¾ packet	penne
1 block	Parmesan cheese, finely grated
½ sachet	chilli flakes (optional)

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2590	Kj
Protein	25.4	g
Fat, total	21.3	g
-saturated	7.7	g
Carbohydrate	77.5	g
-sugars	8.9	g
Sodium	882	mg



You will need: *chef's knife, chopping board, vegetable peeler, fine grater, large pot, large frying pan, wooden spoon and a colander.*

1 Bring a large pot of salted water to the boil.

2 Heat the **olive oil** in a large frying pan over a medium-high heat. Cook the **red onion** for **4-5 minutes**, or until soft. Add the **middle bacon, carrot, celery** and **garlic** and continue cooking, stirring occasionally, for a further **4 minutes**, or until the bacon is crispy and browned. Add the **diced tomato, tomato paste** and **warm water**. Stir to combine. Season to taste with **salt** and **pepper**. Bring the mixture to the boil and then reduce to a simmer for **10 minutes**. Stir through the **kalamata olives** and half of the **basil** and cook for **2 minutes**, or until warmed through. Cover to keep warm.

3 Meanwhile, add the **penne** to the pot of boiling water and cook according to packet directions, or until 'al dente'. Drain and return the penne to the pot. Cover. Stir through the cooked puttanesca sauce.

4 To serve, divide the pasta between plates, top with the finely grated **Parmesan cheese** and the remaining basil leaves. Sprinkle with the **chilli flakes** for some extra heat, if you like!

Did you know? Archaeologists have found that cheese production dates back as far as 6000 BC.