



BACON-STUDDED ORECCHIETTE MOLISANE

with Caramelized Lemon Wedges & Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



1 Clove | 2 Cloves
Garlic



1 | 2
Roma Tomato



1 | 2
Lemon



8 oz | 16 oz
Broccoli Florets



½ oz | 1 oz
Basil



6 oz | 12 oz
Colavita®
Orecchiette Pasta
Contains: Wheat



4 oz | 8 oz
Bacon



1 TBSP | 2 TBSP
Italian Seasoning



1 tsp | 1 tsp
Chili Flakes



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

ITALIA

This rustic dish takes inspiration from the region of Molise, a hidden gem in south-central Italy where broccoli (*spigatelli* in local dialect) is a classic pasta ingredient.



HELLO *Italia*
WITH COLAVITA

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 790



LEMON SQUEEZY

Why do we ask you to place the lemon wedges cut sides down on the baking sheet before roasting? The direct contact with the hot sheet helps the citrus develop deeper caramelization in the oven, resulting in extra-smoky-sweet juice.

BUST OUT

- Large pot
- Zester
- Baking sheet
- Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve, peel, and dice **onion**. Peel and thinly slice **garlic**. Dice **tomato**. Zest and quarter **lemon**. Pick **basil leaves** from stems; roughly chop leaves. Cut **broccoli florets** into bite-size pieces if necessary.



4 COOK BACON

- While pasta cooks, add **bacon*** to a large pan over medium-high heat. Cook, turning occasionally, until crispy and cooked through, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Carefully pour off some **bacon fat**, leaving just enough to coat the bottom of the pan.
- Once cool enough to handle, roughly chop bacon.



2 ROAST BROCCOLI & LEMON

- Toss **broccoli** on a baking sheet with a large drizzle of **oil**. Season with half the **Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. Place **lemon wedges** cut sides down on same sheet.
- Roast on top rack until broccoli is golden brown and crispy and lemon is softened and lightly caramelized, 15-20 minutes.



5 COOK AROMATICS

- Add **onion** to pan with reserved **bacon fat** over medium-high heat. Cook, stirring occasionally, until slightly softened, 4-5 minutes.
- Add **garlic** and season with **salt** and **pepper**. Cook, stirring, until garlic is slightly golden, 1-2 minutes.
- Add **tomato**, remaining **Italian Seasoning**, and a pinch of **chili flakes**. Cook until fragrant, 1-2 minutes.



3 COOK PASTA

- Once water is boiling, add **orecchiette** to pot. Cook until al dente, 15-17 minutes.
- Reserve $\frac{3}{4}$ cup **pasta cooking water** ($1\frac{1}{2}$ cups for 4 servings), then drain.



6 FINISH & SERVE

- Add **orecchiette**, **roasted broccoli**, and half the **bacon** to pan with **aromatics**.
- Stir in $\frac{1}{2}$ cup **reserved pasta cooking water**, half the **Parmesan**, and half the **chopped basil** until combined.
- Add as much **lemon zest** and juice from **roasted lemon wedges** as you like. Season generously with **salt** and **pepper**. (TIP: **Your lemons should be soft enough to squeeze with tongs if they're too hot to handle.**) If needed, stir in more pasta cooking water a splash at a time until orecchiette is thoroughly coated in sauce.
- Divide **pasta** between bowls; top with remaining bacon, chopped basil, and Parmesan. Serve with any remaining roasted lemon wedges on the side. Garnish with more **chili flakes** if desired.

* Bacon is fully cooked when internal temperature reaches 145°.