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Creamy Bacon Penne

with Broccoli and Spinach

Sick of the same-old pasta with tomato sauce combo but still want something quick and easy? This creamy bacon and broccoli pasta is definitely for you. The salty bacon is rounded out by the fresh ricotta. You'll be wishing the pot had a continuous supply of pasta!

 **Prep**
30 min



Bacon



Penne



Baby Spinach



Broccoli



Onion



Ricotta Cheese



Cream Cheese

Ingredients

	2 People	4 People
Bacon, sliced	1 pkg (250 g)	2 pkg (500 g)
Penne	1 pkg (170 g)	2 pkg (340 g)
Baby Spinach	1 pkg (56 g)	2 pkg (113 g)
Broccoli, florets	1 pkg (227 g)	2 pkg (454 g)
Onion, chopped	1 pkg (56 g)	2 pkg (113 g)
Ricotta Cheese	1 pkg (100 g)	2 pkg (200 g)
Cream Cheese	1 pkg (1 tbsp)	2 pkg (2 tbsp)
Olive or Canola Oil*		

*Not Included

Allergens

1) Wheat/Blé

2) Milk/Lait

Tools

Large Pot, Large Non-Stick Pan, Measuring Spoons, Measuring Cups, Strainer

Nutrition per person Calories: 873 cal | Fat: 49 g | Protein: 35 g | Carbs: 73 g | Fibre: 4 g | Sodium: 1342 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ruler

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1 Prep: Wash and dry all produce. Bring a large pot of **salted water** to a boil. Cut the **bacon** into 1/2-inch pieces.

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2 Cook the bacon: Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **bacon**. Cook until crispy on the edges, 5-6 min.

3 Cook the pasta: Meanwhile, add the **pasta** to the boiling water. Cook until tender, 9-10 min.

4 Cook the broccoli: Transfer the **bacon** to a paper towel-lined plate. Discard all but **1 tbsp fat** (double for 4 people) from the pan. Increase the heat to medium-high heat. Add the **onions** and cook, stirring occasionally, until softened, 4-5 min. Add the **broccoli**. Cook, stirring occasionally, until tender, 4-5 min.

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5 When the **pasta** is done cooking, reserve **1/2 cup pasta water** (double for 4 people). Drain the pasta.

6 Stir the **spinach, ricotta, cream cheese, bacon, pasta** and **reserved pasta water** into the **broccoli mixture**. Stir until the spinach wilts, 1-2 min. Season with **salt** and **pepper**.

7 Finish and serve: Divide the **creamy bacon penne** between bowls and enjoy!

DID YOU KNOW? Ricotta is a light cheese made from the whey (milk protein) that is left over from the production of harder cheeses. Its name – *ricotta* – literally means "re-cooked" in Italian.

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