



# PEA AND BACON PENNE

with Parmesan and Pine Nuts

FAMILY



## HELLO

### BACON STRIPS

Crispy bacon adds salty depth to this classic pasta!

TIME: 35 MIN



Bacon Strips



Garlic



Pine Nuts



Penne



Green Peas



Vegetable Broth Concentrate



Sour Cream



Parmesan Cheese

## BUST OUT

- Measuring Cups
- Large Non-Stick Pan
- Measuring Spoons
- Large Pot
- Strainer
- Whisk
- Paper Towel
- Salt and Pepper
- Garlic Press
- Olive or Canola Oil

## INGREDIENTS

4-person

- Bacon Strips 250 g
- Garlic 12 g
- Pine Nuts 5 56 g
- Penne 1 340 g
- Green Peas 227 g
- Vegetable Broth Concentrate 2
- Sour Cream 2 ½ cup
- Parmesan Cheese 2 ½ cup

## ALLERGENS | ALLERGÈNES

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

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG



In Step 5, the residual heat from the pan heats the garlic. This technique reduces the chance of burning the garlic!



**1 TOAST PINE NUTS**  
Wash and dry all produce.\* In a large pot, add **12 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. Meanwhile, heat a large non-stick pan over medium heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Remove pan from heat and transfer **pine nuts** to a plate. Set aside.



**4 COOK BACON**  
Heat the same pan over medium heat. When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 8-10 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.\*\*) Transfer **crispy bacon** to a paper towel-lined plate. Remove pan from heat, then carefully discard all but **1 tbsp bacon fat**. When **penne** is tender, reserve **1 cup pasta water**, then drain.



**2 COOK PENNE**  
To **boiling water**, add **penne**. Cook, stirring occasionally, until tender, 10-12 min.



**5 MAKE SAUCE**  
Return the same pan with **bacon fat** to heat. Add **garlic** and stir often, until fragrant, 30-45 sec. Remove pan from heat. Add **sour cream, broth concentrates, reserved pasta water** and **¼ cup Parmesan**. Whisk together until smooth. Add **penne** and **peas**. Stir together, until **peas** are warmed through and **sauce** coats **penne**. Season with **salt** and **pepper**.



**3 PREP**  
Meanwhile, peel, then mince or grate **garlic**. Cut **bacon** into ¼-inch strips. (**NOTE:** To easily cut your bacon, use kitchen shears to carefully cut into strips!)



**6 FINISH AND SERVE**  
Divide **penne** between plates. Sprinkle over **crispy bacon, pine nuts** and **1 tbsp Parmesan** per plate.

## CREAMY!

Sour cream makes this sauce lush and tangy!