



RED PESTO & BACON PENNE

with Feta & Pine Nuts



Add red pesto to pasta



Bacon



Brown Onion



Garlic



Broccoli



Lemon



Penne



Pine Nuts



Baby Spinach Leaves



Red Pesto



Feta



Chilli Flakes (Optional)

Hands-on: **25 mins**
Ready in: **25 mins**
Spicy (optional chilli flakes)

Here's a penne worth thinking about, loaded with crispy bacon, sautéed veggies, crunchy pine nuts and our totally irresistible red pesto made of sun-dried tomato, chargrilled capsicum, almonds, basil and feta.

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large saucepan** • **large frying pan**



1 GET PREPPED

Bring a large saucepan of salted water to the boil. Cut the **bacon** into 1cm pieces. Thinly slice the **brown onion**. Finely chop the **garlic** (or use a garlic press). Cut the **broccoli** (see ingredients list) into small florets and roughly chop the stalk. Zest the **lemon** (see ingredients list) until you have **1 tsp for 2 people / 2 tsp for 4 people**, then cut the lemon in half.



2 COOK THE PASTA

Add the **penne** to the boiling water and cook until 'al dente', **10 minutes**. **TIP:** 'Al dente' means the pasta is cooked through but still has a bit of firmness in the middle. Drain, reserving some **pasta water** (**1/4 cup for 2 people / 1/2 cup for 4 people**). Return the pasta to the pan.



3 TOAST THE PINE NUTS

While the pasta is cooking, heat a large frying pan over a medium-high heat. Add the **pine nuts** and toast, stirring, until golden, **3-4 minutes**. Transfer to a small bowl.



4 COOK THE BACON & VEGGIES

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **bacon** and cook until browned, **6-7 minutes**. Add the **onion** and cook, stirring, until softened, **4-5 minutes**. Add the **broccoli, garlic** and **lemon** zest and cook until softened and fragrant, **2 minutes**.



5 BRING IT ALL TOGETHER

Add the **baby spinach leaves** to the frying pan and stir through until slightly wilted. Add the cooked **penne** and **red pesto** and toss to combine. Add a **splash** of **pasta water** to help the sauce coat the pasta. Add a **generous squeeze** of **lemon juice**. **TIP:** Seasoning is key in this dish, so taste and season with salt, pepper or lemon juice if you wish!



6 SERVE UP

Divide the red pesto and bacon penne between bowls. Crumble over the **feta** and sprinkle with the pine nuts and a pinch of **chilli flakes** (if using).

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
bacon	1 packet	2 packets
brown onion	1	2
garlic	1 clove	2 cloves
broccoli	½ head	1 head
lemon	½	1
penne	1 packet	2 packets
pine nuts	1 packet	2 packets
baby spinach leaves	1 bag (60 g)	1 bag (120 g)
red pesto	1 tub (100 g)	2 tubs (200 g)
feta	1 block (50 g)	1 block (100 g)
chilli flakes (optional)	pinch	pinch

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3960kJ (946Cal)	807kJ (193Cal)
Protein (g)	29.2g	5.9g
Fat, total (g)	51.9g	10.6g
- saturated (g)	11.1g	2.3g
Carbohydrate (g)	85.4g	17.4g
- sugars (g)	10.5g	2.1g
Sodium (g)	879mg	179mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
Hello@HelloFresh.co.nz

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