



# SMOKY BACON PASTA

with Peas and Crispy Pangrattato

PRONTO



HELLO

PANGRATTATO

Crispy breadcrumbs are cooked in bacon fat for extra flavour

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 1061



Double-Smoked Bacon



Onion, chopped



Garlic



Baby Spinach



Fusilli



Peas



Lemon



Parmesan Cheese, grated



Rosemary



Panko Breadcrumbs



Vegetable Broth Concentrate



Sour Cream



## BUST OUT

- Large Pot
- Strainer
- Measuring Spoons
- Large Non-Stick Pan
- Zester
- Small Bowl
- Garlic Press
- Salt and Pepper
- Measuring Cups
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Double-Smoked Bacon 150 g | 300 g
- Onion, chopped 56 g | 113 g
- Garlic 10 g | 20 g
- Baby Spinach 113 g | 227 g
- Fusilli 1 170 g | 340 g
- Peas 113 g | 227 g
- Lemon 1 | 2
- Parmesan Cheese, grated 2 28 g | 56 g
- Rosemary 10 g | 10 g
- Panko Breadcrumbs 1 ¼ cup | ½ cup
- Vegetable Broth Concentrate 1 | 2
- Sour Cream 2 3 tbsp | 6 tbsp

## ALLERGENS | ALLERGÈNES

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

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

- 0 Seafood/Fruit de Mer
- 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

\*Laver et sécher tous les aliments.



## START STRONG

Keep watch of the breadcrumbs as they cook in the bacon fat to ensure they don't burn!



**1 PREP** Wash and dry all produce.\* Bring a large pot of **salted water** to a boil. Mince or grate the **garlic**. Strip a few **rosemary leaves** from the stems and finely chop **1½ tsp** (double for 4 ppl). Zest, then juice **half the lemon** (1 lemon for 4 ppl). Cut the **remaining** lemon into wedges. Cut the **bacon** into ½-inch pieces.



**4 TOAST PANGRATTATO** Add the **breadcrumbs, rosemary, half the Parmesan** and **half the garlic** to the same pan. Cook, stirring often, until the breadcrumbs are golden-brown, 3-4 min. Transfer to a small bowl and stir in the **lemon zest**. Set aside. Add a drizzle of **oil** to the same pan, then the **onions** and **remaining** garlic. Cook, stirring occasionally, until the onions soften, 2-3 min.



**2 COOK PASTA** Add the **fusilli** to the boiling water and cook until tender, 10-12 min. When the pasta is done cooking, reserve **½ cup pasta water** (double for 4 ppl) and drain.



**5 ASSEMBLE PASTA** Add the **pasta, reserved pasta water, broth concentrate(s), sour cream, peas, spinach, 1 tbsp lemon juice** (double for 4 ppl) and **remaining Parmesan** to the pan. Stir together until the spinach wilts and the pasta is warmed through, 1-2 min. Season with **salt and pepper**.



**3 COOK BACON** Meanwhile, heat a large non-stick pan over medium-high heat. Add the **bacon** and cook, stirring occasionally, until crispy, 8-9 min. Transfer to a paper towel-lined plate and set aside. Reduce the heat to medium.



**6 FINISH AND SERVE** Divide the **pasta** between bowls and sprinkle with the **pangrattato** and **crispy bacon**.

## CRISPY!

Pangrattato is also known as "poor man's Parmesan"!