



Speedy Pesto & Bacon Farfalle

with Fetta & Flaked Almonds

Grab your Meal Kit
with this symbol



Brown Onion



Bacon



Zucchini



Garlic



Lemon



Farfalle



Flaked Almonds



Chilli Flakes
(Optional)



Baby Spinach
Leaves



Basil Pesto



Fetta



Hands-on: **25-35** mins
Ready in: **25-35** mins



Spicy (optional
chilli flakes)

Pasta night just got a makeover with this fresh, green farfalle that's the perfect combination of tasty, smokey and zesty! It'll leave you feeling satisfied on every level.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
bacon	1 small packet	2 small packets
zucchini	1	2
garlic	1 clove	2 cloves
lemon	½	1
farfalle	1 packet	2 packets
flaked almonds	1 packet	2 packets
chilli flakes (optional)	pinch	pinch
baby spinach leaves	1 bag (60g)	1 bag (120g)
basil pesto	1 sachet (50g)	1 sachet (100g)
fetta	1 block (50g)	1 block (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3691kJ (882Cal)	633kJ (151Cal)
Protein (g)	41.8g	7.2g
Fat, total (g)	41.1g	7.1g
- saturated (g)	15.2g	2.6g
Carbohydrate (g)	80.7g	13.8g
- sugars (g)	11.5g	2g
Sodium (mg)	1459mg	250mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Bring a large saucepan of salted water to the boil. Thinly slice the **brown onion**. Chop the **bacon** into 1cm pieces. Peel the **zucchini** into ribbons using a vegetable peeler. Finely chop the **garlic** (or use a garlic press). Zest the **lemon** until you have a **generous pinch**, then slice into wedges.



2. Cook the pasta

Add the **farfalle** to the boiling water and cook until 'al dente', **9 minutes**. Drain, reserving some **pasta water** (**1/4 cup for 2 people / 1/2 cup for 4 people**). Return the **pasta** to the saucepan.

TIP: 'Al dente' means the pasta is cooked through but still has a tiny bit of firmness in the middle.



3. Toast the almonds

While the pasta is cooking, heat a large frying pan over a medium-high heat. Add the **flaked almonds** and toast, stirring, until golden, **2-3 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, **4-5 minutes**. Add the **onion** and cook, stirring, until softened, **3-4 minutes**. Add the **zucchini**, **garlic**, a **pinch of chilli flakes** (if using) and **lemon zest** and cook until softened and fragrant, **2 minutes**.



5. Make the salad

Add the **baby spinach leaves** and stir through until slightly wilted. Add the cooked **farfalle** and **basil 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 and pepper if you like!



6. Serve up

Divide the pesto and bacon farfalle between bowls. Crumble over the **fetta** and scatter over the flaked almonds to serve.

Enjoy!