



# RED PESTO & BACON PENNE

with Fetta & Chilli-Garlic Pangrattato



Add zucchini ribbons  
to pesto pasta



Bacon



Brown Onion



Garlic



Zucchini



Lemon



Penne



Panko Bread crumbs



Chilli Flakes  
(Optional)



Garlic & Herb  
Seasoning



Baby Spinach  
Leaves



Red Pesto



Fetta



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



Spicy (optional  
chilli flakes)

Here's a penne worth thinking about: loaded with crispy bacon, silky sauteed veggies, crunchy pangrattato and our more-ish red pesto made of sun-dried tomato, chargrilled capsicum, almonds, basil and Parmesan.

**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. Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press). Peel the **zucchini** into ribbons using a vegetable peeler. Zest the **lemon** (see ingredients list) to get a **generous pinch**, then juice.



### 2 COOK THE PASTA

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



### 3 MAKE THE PANGRATTATO

While the penne is cooking, heat a **drizzle of olive oil** in a large frying pan over a medium-high heat. Add the **panko breadcrumbs** (see ingredients list) and cook, stirring occasionally, until just toasted, **3 minutes**. Add **1/2 the garlic** and a **pinch of chilli flakes** (if using) and cook until fragrant, **1 minute**. Transfer to a bowl and set aside.



### 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, **3-4 minutes**. Add the **zucchini** and cook until softened, **2 minutes**. Add the **garlic & herb seasoning**, **lemon zest** and the **remaining garlic** and cook until fragrant, **1 minute**.



### 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 the **lemon juice**. **TIP:** Seasoning is key in this dish, so taste and season with salt or pepper if you wish!



### 6 SERVE UP

Divide the red pesto, bacon and zucchini penne between bowls. Crumble over the **fetta** and sprinkle with the chilli-garlic pangrattato.

## 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	2 cloves	4 cloves
zucchini	1	2
lemon	½	1
penne	1 packet	2 packets
panko breadcrumbs	½ packet	1 packet
chilli flakes (optional)	pinch	pinch
garlic & herb seasoning	1 sachet	2 sachets
baby spinach leaves	1 bag (60g)	1 bag (120g)
red pesto	1 tub (100g)	2 tubs (200g)
fetta	1 block (25g)	1 block (50g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3920kJ (936Cal)	795kJ (190Cal)
Protein (g)	28.1g	5.7g
Fat, total (g)	45.2g	9.2g
- saturated (g)	8.9g	1.8g
Carbohydrate (g)	97.8g	19.8g
- sugars (g)	12.4g	2.5g
Sodium (mg)	1150mg	232mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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2020 | WK08

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