



Creamy Bacon Pesto Spaghetti

with Peas and Grated Hard Italian Style Cheese

Super Quick 15 Minutes

44



Spaghetti



Bacon Lardons



Vegetable Stock Paste



Creme Fraiche



Peas



Fresh Pesto



Grated Hard Italian Style Cheese



Bacon Lardons

Pantry Items
Oil, Salt, Pepper

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, saucepan, colander and frying pan.

Ingredients

Ingredients	2P	3P	4P
Spaghetti 13	180g	270g	360g
Bacon Lardons**	90g	150g	180g
Vegetable Stock Paste 10	10g	15g	20g
Creme Fraiche** 7	150g	225g	300g
Peas**	120g	180g	240g
Fresh Pesto** 7	32g	64g	64g
Grated Hard Italian Style Cheese** 7 8	40g	60g	80g
Bacon Lardons**	120g	180g	240g
Pantry	2P	3P	4P
Water for the Sauce*	75ml	100ml	125ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	348g	100g	363g	100g
Energy (kJ/kcal)	3659/875	1053/252	3822/913	1054/252
Fat (g)	47.0	13.5	50.0	13.8
Sat. Fat (g)	22.9	6.6	23.9	6.6
Carbohydrate (g)	80.2	23.1	80.5	22.2
Sugars (g)	9.3	2.7	9.3	2.6
Protein (g)	32.5	9.3	35.1	9.7
Salt (g)	3.09	0.89	3.50	0.97

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8**) Egg **10**) Celery **13**) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Hey Spaghetti

- Boil a full kettle. Pour it into a saucepan with $\frac{1}{2}$ tsp salt on high heat.
- Boil the **spaghetti**, 8 mins.
- Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Add Sauce

- Once the **bacon** is cooked, drain any excess fat from the pan. Pop back on medium-high heat (no need to clean).
- Stir the **veg stock paste**, **creme fraiche** and **water** (see pantry) into the pan. Cook 2-3 mins.
- Stir the **cooked pasta** to the **sauce** and mix to combine. Remove from the heat.



Bacon Time

- While the **pasta** cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, add the **bacon lardons**. Stir-fry, 4-5 mins. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook lardons thoroughly.

CUSTOM RECIPE

If you've chosen to double up on **bacon lardons**, cook the recipe in the same way.



Dinner's Ready!

- Stir the **peas**, **pesto** and **two thirds** of the **hard Italian style cheese** into your **creamy pasta**. Toss to coat.
- Share between your bowls.
- Sprinkle over the remaining **cheese** to finish.

Enjoy!