



# 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

**Pantry Items**  
Oil, Salt, Pepper

## 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 and frying pan.

## Ingredients

| Ingredients  | 2P   | 3P   | 4P   |
|--|------|------|------|
| Spaghetti <b>13</b>                                  | 180g | 270g | 360g |
| Bacon Lardons**                                      | 60g  | 90g  | 120g |
| Vegetable Stock Paste <b>10</b>                      | 10g  | 15g  | 20g  |
| Creme Fraiche** <b>7</b>                             | 150g | 225g | 300g |
| Peas**   | 120g | 180g | 240g |
| Fresh Pesto** <b>7</b>                               | 32g  | 64g  | 64g  |
| Grated Hard Italian Style Cheese** <b>7</b> <b>8</b> | 20g  | 40g  | 40g  |

| Pantry               | 2P   | 3P    | 4P    |
|----------------------|------|-------|-------|
| Water for the Sauce* | 75ml | 100ml | 125ml |

\*Not Included \*\*Store in the Fridge

## Nutrition

| Typical Values          | Per serving | Per 100g  |
|-------------------------|-------------|-----------|
| for uncooked ingredient | 323g        | 100g      |
| Energy (kJ/kcal)        | 3345 /800   | 1037 /248 |
| Fat (g)                 | 41.3        | 12.8      |
| Sat. Fat (g)            | 20.1        | 6.2       |
| Carbohydrate (g)        | 79.9        | 24.8      |
| Sugars (g)              | 9.3         | 2.9       |
| Protein (g)             | 26.7        | 8.3       |
| Salt (g)                | 2.45        | 0.76      |

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, cereals containing 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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## Cook Pasta

- 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 and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



## Sauce Up

- Next, drain any excess fat from the pan. Pop back on medium-high heat (no need to clean).
- Stir in the **veg stock**, **creme fraiche** and **water** (see pantry). Simmer, 2-3 mins.
- Stir the **cooked pasta** to the **sauce**. Mix to combine.
- Remove from the heat.



## Bacon Time

- Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat.
- Fry the **bacon**, 4-5 mins. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook bacon thoroughly.



## Dinner's Ready!

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

## Enjoy!