



Creamy Bacon Pesto Pasta

with Peas and Grated Hard Italian Style Cheese

Family 20 Minutes

11



Rigatoni Pasta



Garlic Clove



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, garlic press and frying pan.

Ingredients

Ingredients	2P	3P	4P
Rigatoni Pasta 13)	180g	270g	360g
Garlic Clove**	2	3	4
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	48g	64g
Grated Hard Italian Style Cheese** 7) 8)	20g	30g	40g
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	343g	100g	358g	100g
Energy (kJ/kcal)	3491 /834	1019 /244	3653 /873	1022 /244
Fat (g)	44.4	13	47.5	13.3
Sat. Fat (g)	21.3	6.2	22.2	6.2
Carbohydrate (g)	79.2	23.1	79.5	22.2
Sugars (g)	9.4	2.7	9.4	2.6
Protein (g)	28.8	8.4	31.3	8.8
Salt (g)	2.86	0.84	3.27	0.91

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 the Pasta

- Boil a full kettle. Pour the **boiled water** into a large saucepan with $\frac{1}{2}$ **tsp salt** on high heat.
- Add the **rigatoni** and bring back to the boil. Cook until tender, 12 mins.
- Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Bring on the Sauce

- Stir the **veg stock paste**, **creme fraiche** and **water for the sauce** (see pantry for amount) into the pan. Cook until piping hot, 2-3 mins.
- Add the **cooked pasta** to the **sauce** and stir to combine, then remove from the heat.



Fry the Bacon

- While the **pasta** cooks, peel and grate the **garlic** (or use a garlic press).
- Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands and equipment 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.



Peas Please

- Stir the **peas**, **pesto** and **two thirds** of the **hard Italian style cheese** into your **creamy pasta**.
- Toss to coat.



Add the Garlic

- Once the **bacon** is cooked, drain any excess fat from the pan and pop back on the heat.
- Add the **garlic** to the **bacon** and fry for 30 secs.



Serve

- Share your **creamy bacon pesto pasta** between your bowls.
- Sprinkle over the remaining **cheese** to finish.

Enjoy!