



Cheese and Pea Penne Bake with Bacon Crumb

Family 35-40 Minutes

3



Mature Cheddar Cheese



Penne Pasta



Peas



British Smoked Bacon Lardons



Breadcrumbs



Chicken Stock Paste



Creme Fraiche



Mixed Herbs



Diced British Chicken Breast

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SMEG KITCHENWARE



INSTANT WINS



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Pantry Items

Oil, Salt, Pepper

+ Add Chicken Breast

If you chose to add diced chicken breast, 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

Saucepan, grater, colander, frying pan, bowl and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Mature Cheddar Cheese** 7)	90g	150g	180g
Penne Pasta 13)	180g	270g	360g
Peas**	120g	120g	120g
British Smoked Bacon Lardons**	60g	90g	120g
Breadcrumbs 13)	25g	50g	50g
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	150g	225g	300g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Diced British Chicken Breast**	240g	390g	520g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	328g	100g	458g	100g
Energy (kJ/kcal)	3856 / 922	1048 / 251	4344 / 1038	949 / 227
Fat (g)	48.0	13.1	50.1	10.9
Sat. Fat (g)	27.2	7.4	27.8	6.1
Carbohydrate (g)	87.3	23.7	80.8	17.6
Sugars (g)	9.2	2.5	5.8	1.3
Protein (g)	35.4	9.6	64.1	14.0
Salt (g)	2.96	0.80	3.16	0.69

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

Allergens

7) Milk 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, mollusc, 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. Be careful when adding water to hot pans while cooking.

Contact

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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Bring a large saucepan of **water** to the boil with $\frac{1}{2}$ tsp **salt** for the **pasta**.

Grate the **Cheddar cheese**.



Make the Sauce

Pop your (now empty) frying pan back on medium-high heat (no need to clean).

Add the **chicken stock paste**, **creme fraiche**, **mixed herbs** and **water for the sauce** (see pantry for amount) to the pan. Stir to combine. Bring to the boil, then lower the heat and simmer until slightly thickened, 2-3 mins.

Stir through **half** the **cheese** until melted. Remove from the heat.

+ Add Chicken Breast

If you're adding **chicken**, add it to the pan before the **sauce** ingredients. Fry, 5-6 mins. Add the **sauce** ingredients and simmer, 3-4 mins instead. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook so there's no pink in the middle.



Cook the Pasta

When boiling, add the **penne** to the **water** 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. Set aside.



Assemble and Bake

Stir the **cooked pasta** and **peas** into your pan of **creamy sauce** until combined. Add a splash of **water** to loosen the **sauce** if it's a little thick.

Pour the **creamy pasta** into an ovenproof dish. Sprinkle over the remaining **cheese**, then top evenly with the **bacon crumb**. Bake on the top shelf of your oven until golden, 8-10 mins. **IMPORTANT:** Cook *bacon thoroughly*.

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Bacon Crumb Time

Meanwhile, heat a drizzle of **oil** in a frying pan on high heat. Once hot, add the **bacon lardons** and stir-fry until lightly browned, 3-4 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat.

In a bowl, mix the **bacon** and its fat with the **breadcrumbs**. Season, then set aside.



Finish and Serve

When everything's ready, serve the **penne bake** between your bowls.

Enjoy!

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