



Bacon Crusted Cheese & Spinach Penne Bake with Balsamic Dressed Salad

43

Classic 35-40 Minutes



Mature Cheddar Cheese



Penne Pasta



Baby Spinach



Bacon Lardons



Panko Breadcrumbs



Chicken Stock Paste



Mixed Herbs



Creme Fraiche



Balsamic Glaze



Rocket

Pantry Items

Oil, Salt, Pepper, Olive Oil, Butter, Plain Flour

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
Baby Spinach**	40g	60g	80g
Bacon Lardons**	60g	90g	120g
Panko Breadcrumbs 13)	25g	50g	50g
Chicken Stock Paste	10g	15g	20g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Creme Fraiche** 7)	150g	225g	300g
Balsamic Glaze 14)	12ml	18ml	24ml
Rocket**	20g	40g	40g

Pantry	2P	3P	4P
Olive Oil for the Crumb*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g
Plain Flour*	2 tbsp	3 tbsp	4 tbsp
Water for the Sauce*	200ml	300ml	400ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4491/1073	1397/334
Fat (g)	64.3	20.0
Sat. Fat (g)	33.6	10.5
Carbohydrate (g)	89.5	27.8
Sugars (g)	9.0	2.8
Protein (g)	34.4	10.7
Salt (g)	3.00	0.93

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

Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

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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Bring on the Cheese

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

Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **pasta**.

Grate the **cheese**.



Make the Sauce

Pop your (now empty) frying pan back on medium-high heat with the **butter** (see pantry for amount).

Once the **butter** has melted, stir in the **flour** (see pantry for amount). Cook until it forms a **paste**, 1-2 mins - you've made a **roux**!

Gradually stir in the **water for the sauce** (see pantry for amount) and **chicken stock paste**. Bring to the boil, then stir and simmer until thickened, 1-2 mins.

Stir in the **mixed herbs** and **creme fraiche**, then remove from the heat.



Cook the Pasta

When boiling, add the **penne** to the **water** and bring back to the boil. Cook until tender, 12 mins.

Pop the **spinach** into a colander in your sink.

Once the **pasta** is cooked, drain it over the **spinach** so it's wilted and piping hot. Drizzle the **penne** with a little **oil** to prevent it from sticking. Set aside.



Assemble and Bake

Add the **grated Cheddar** to the **sauce** and stir until melted. Taste and season with **salt** and **pepper** if needed.

Stir the **cooked pasta** and **spinach** into the **sauce** until combined. Add a splash of **water** to loosen if you need to.

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



Bacon Crumb Time

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, add the **bacon lardons** and stir-fry until lightly browned, 1-2 mins. **IMPORTANT: Wash your hands and equipment after handling raw meat.**

Pour the **bacon** and its **fat** into a medium bowl. Mix in the **breadcrumbs** and **olive oil for the crumb** (see pantry for amount), season with **salt** and **pepper**, then stir to combine. Set aside.



Finish and Serve

When everything's ready, serve the **penne bake** in bowls. Serve the **rocket** alongside and drizzle over the **balsamic glaze**.

Enjoy!