

Creamy Bacon Pesto Pasta with Peas and Grated Hard Italian Style Cheese

Rapid 20 Minutes •







Rigatoni Pasta





Bacon Lardons

Vegetable Stock





Creme Fraiche





Grated Hard Italian Style Cheese

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)	50g	64g	100g
Grated Hard Italian Style Cheese** 7) 8)	40g	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	325g	100g
Energy (kJ/kcal)	3833 /916	1179 /282
Fat (g)	51.4	15.8
Sat. Fat (g)	24.0	7.4
Carbohydrate (g)	80.0	24.6
Sugars (g)	9.6	3.0
Protein (g)	32.0	9.8
Salt (g)	3.21	0.99

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.

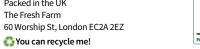
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK Packed in the UK The Fresh Farm







Cook the Pasta

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



Fry the Bacon

- a) While the pasta cooks, peel and grate the garlic (or use a garlic press).
- **b)** Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- c) 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.



Add the Garlic

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



Bring on the Sauce

- a) 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.
- b) Add the cooked pasta to the sauce and stir to combine, then remove from the heat.



Peas Please

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



Serve

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

Enjoy!