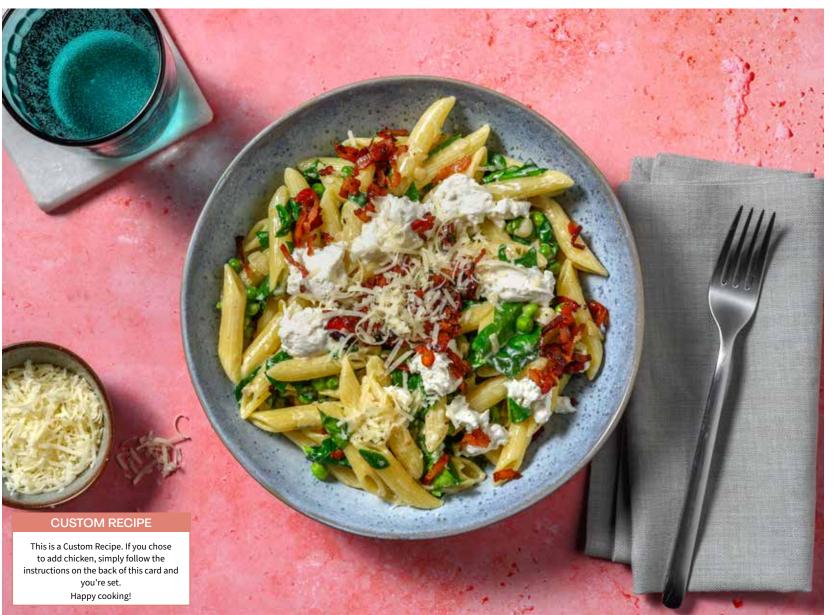


Creamy Bacon and Ricotta Pasta

with Parmesan and Peas

Family Friendly 25–35 Minutes





Bacon Strips





Ricotta Cheese





Green Peas



Yellow Onion



Garlic, cloves





Parmesan Cheese, shredded



Chicken Broth Concentrate



Cream

Garlic Salt



Baby Spinach

HELLO BACON

Start here

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- · Cover and bring to a boil over high
- Wash and dry all produce.

Measurements , 1 tbsp , (2 tbsp), within steps





Bust out

Medium bowl, colander, measuring spoons, tongs, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

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	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts	2	4
Ricotta Cheese	100 g	200 g
Penne	170 g	340 g
Green Peas	56 g	113 g
Yellow Onion	113 g	226 g
Garlic, cloves	2	4
Cream	56 ml	113 ml
Parmesan Cheese, shredded	⅓ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Chicken Broth Concentrate	1	2
Baby Spinach	56 g	113 g
Unsalted Butter*	1 tbsp	2 tbsp
Pepper*		

- ** Cook pork and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as sizes may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook bacon

- Heat a large non-stick pan over medium heat.
- Meanwhile, halve bacon strips crosswise. (TIP: Use kitchen shears to cut bacon with ease!)
- When hot, add bacon. Cook, flipping occasionally, until crispy, 5-7 min.** (TIP: Don't worry about bacon slices overlapping as they cook!)
- · Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.
- Reserve bacon fat in the pan.



Cook veggies

- Reheat the pan with reserved bacon fat (from step 1) over medium-high heat.
- When hot, add onions and peas. Cook, stirring often, until onions are tender, 3-4 min.
- Add garlic and remaining garlic salt. Season with **pepper**. Cook, stirring often, until fragrant, 30 sec.



Cook penne

- Meanwhile, add penne to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup pasta water, then drain penne.

If you've opted to add chicken breasts, while penne cooks, pat chicken dry with paper towels. Season with **salt** and **pepper**. Heat another large non-stick pan over medium heat. When hot, add 1 tbsp (2 tbsp) oil, then chicken. Pan fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.**



Prep and season ricotta

- Peel, then cut **onion** into ½-inch pieces.
- Peel, then mince or grate garlic.
- Roughly chop spinach, if desired. (TIP: Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors!)
- Add ricotta, half the Parmesan and half the garlic salt to a medium bowl. Season with **pepper**, then stir to combine.



Make sauce and finish penne

- Add cream and broth concentrate to the pan with veggies. Bring to a simmer. Cook until sauce thickens slightly, 1 min.
- · Remove from heat, then add penne, 1/4 cup reserved pasta water, spinach and 1 tbsp (2 tbsp) butter. Toss until spinach wilts, 1-2 min. (TIP: For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)
- Season with **pepper**, to taste.



Finish and serve

- Divide penne, veggies and any remaining sauce between bowls.
- Dollop **ricotta** over top.
- Crumble bacon and sprinkle remaining Parmesan over top.

Thinly slice **chicken**. Arrange **chicken** on top of plated penne.

Dinner Solved!