



Creamy Bacon and Ricotta Pasta

with Parmesan and Peas

Family Friendly 25-35 Minutes



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Bacon Strips



Chicken Breasts



Ricotta Cheese



Penne



Green Peas



Yellow Onion



Garlic, cloves



Cream



Parmesan Cheese,
shredded



Garlic Salt



Chicken Broth
Concentrate



Baby Spinach

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BACON

The ultimate salty, smoky flavour booster!

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 heat.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	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	1	2
Garlic, cloves	2	4
Cream	56 ml	113 ml
Parmesan Cheese, shredded	¼ 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*		

* Pantry items

** Cook pork and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, as size 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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1



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.

4



Cook veggies

- Reheat the pan with **reserved bacon fat** (from step 1) over medium-high.
- 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.

2



Cook penne

- Meanwhile, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain **penne**.

If you've opted to add **chicken breasts**, while **penne** cooks, pat dry with paper towels. Season with **salt** and **pepper**. Heat another large non-stick pan over medium. 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.**

5



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**, **¼ cup** (½ 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.

3



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.

6



Finish and serve

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

Thinly slice **chicken**. Top plated **penne** with **chicken**.

Dinner Solved!