



Creamy Pesto and Bacon Pasta

with cheese and cherry tomatoes

Family 20 – 25 mins

4



Bacon



Garlic



Green Pesto



Grated Italian Style Hard Cheese



Cherry Tomatoes



Dried Rigatoni



Creme Fraiche



Pine Nuts

Pantry Items: Salt, Pepper, Oil, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater

Ingredients

	2P	4P
Bacon	170 g	340 g
Garlic	1 unit	2 units
Green Pesto	1 sachet	2 sachets
Grated Italian Style Hard Cheese	1 unit	2 units
Cherry Tomatoes	125 g	250 g
Dried Rigatoni	180 g	360 g
Creme Fraiche	110 g	220 g
Pine Nuts	10 g	20 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	335 g	100 g
Energy (kJ/kcal)	3690.3 kJ/ 882 kcal	1101.6 kJ/ 263.3 kcal
Fat (g)	51 g	15.2 g
Sat. Fat (g)	18.8 g	5.6 g
Carbohydrate (g)	72.8 g	21.7 g
Sugars (g)	6.2 g	1.9 g
Protein (g)	32.9 g	9.8 g
Salt (g)	3.3 g	1 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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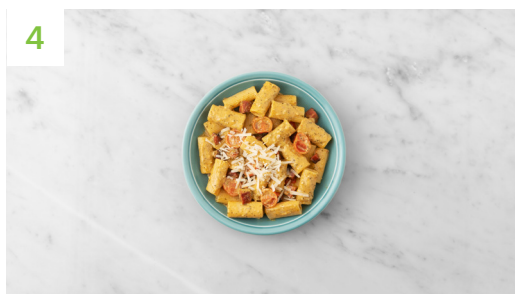
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Cook the Rigatoni

- Boil a large pot of **salted water** for the **rigatoni**.
- When boiling, add the **rigatoni** to the **water** and bring back to the boil.
- Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.

TIP: *If you're in a hurry you can boil the water in your kettle.*



Garnish and Serve

- Divide the **pesto bacon pasta** between your plates.
- Garnish with a sprinkling of the remaining **cheese** and a scattering of **pine nuts**.

Enjoy!



Get Prepped

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Halve the **tomatoes**.
- Slice the **bacon** into 2cm cubes. **IMPORTANT:** Wash hands and equipment after handling raw meat.
- Place a large pan over medium heat (no oil). Once hot, dry-fry the **pine nuts**, stirring regularly, until lightly toasted, 2-3 mins.
- Remove from the pan and set aside.

TIP: *Watch them closely—they can burn easily.*



Start the Sauce

- Return the pan to medium-high heat with a drizzle of **oil**.
- Once hot, fry the **bacon** until crispy, 3-4 mins. **IMPORTANT:** Cook bacon thoroughly.
- Add the **tomatoes** and **garlic**. Cook until softened, 4-5 mins.
- Stir the **pesto**, **creme fraiche** and **half the Italian style hard cheese** into the pan.
- Add the **pasta** and stir to coat in the sauce. Remove the pan from heat and season to taste with **salt** and **pepper**.