



Creamy Pesto and Bacon Pasta

with cheese and cherry tomatoes

Family Quick Cook 20 – 25 mins

3



Bacon



Garlic



Green Pesto



Grated Italian Style Hard Cheese



Cherry Tomatoes



Dried Rigatoni



Creme Fraiche

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	130 g	260 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
Crema Fraiche	110 g	220 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	310 g	100 g
Energy (kJ/kcal)	3330 kJ/ 796 kcal	1074 kJ/ 257 kcal
Fat (g)	43.8 g	14.1 g
Sat. Fat (g)	16.9 g	5.5 g
Carbohydrate (g)	71.8 g	23.2 g
Sugars (g)	5.8 g	1.9 g
Protein (g)	28.6 g	9.2 g
Salt (g)	2.6 g	0.8 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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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.

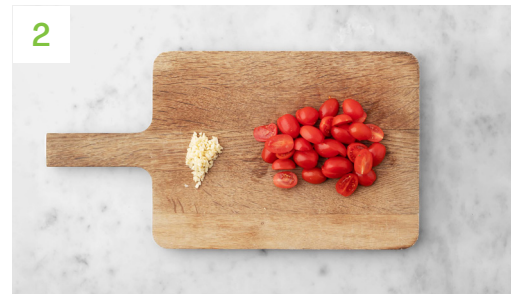
TIP: If you're in a hurry you can boil the water in your kettle.



Garnish and Serve

- Divide the **pesto bacon pasta** between your plates.
- Garnish with a sprinkling of **cheese**.

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.



Start the Sauce

- Place a large pan over 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** and **creme fraiche** 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**.