



Creamy Pesto and Bacon Pasta

with cheese and cherry tomatoes

20 – 25 mins

3



Irish Bacon



Garlic



Green Pesto



Grated Italian Style Hard Cheese



Cherry Tomatoes



Dried Rigatoni



Creme Fraiche



Irish Bacon

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.

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

Cooking tools you will need

Colander, grater

Ingredients

| | 2P | 4P |
|----------------------------------|--------|---------|
| Irish Bacon | 130 g | 260 g |
| Garlic | 1 unit | 2 units |
| Green Pesto | 30 g | 60 g |
| 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 |
| Irish Bacon | 130 g | 260 g |

Nutrition

| for uncooked ingredient | Recipe 1 | |
|-------------------------|----------------------|----------------------|
| | Per 100g | Per 100g |
| Energy (kJ/kcal) | 1046 kJ/ 250 kcal | 1066 kJ/ 255 kcal |
| Fat (g) | 13.1 g | 15 g |
| Sat. Fat (g) | 5.5 g | 5.9 g |
| Carbohydrate (g) | 23.7 g | 19.8 g |
| Sugars (g) | 1.8 g | 1.6 g |
| Protein (g) | 9.2 g | 10.4 g |
| Salt (g) | 0.8 g | 1.2 g |

See site or app for detailed nutritional info.

Allergens

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

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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, 10-12 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.

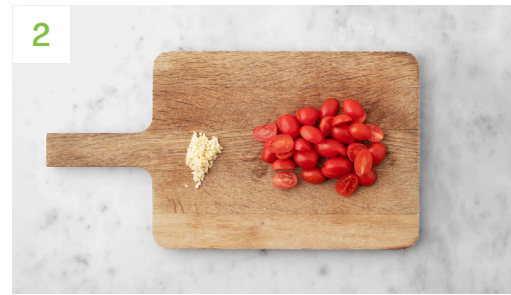
TIP: If you're in a hurry you can boil the water in your kettle.



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**.