



Creamy Bacon Pasta

with cherry tomatoes and herby pangrattato

Family Quick Cook 20 – 25 mins

19



Bacon Lardons



Dried Rigatoni



Cherry Tomatoes



Baby Spinach



Creme Fraiche



Chives



Garlic



Dried Thyme



Grated Cheese



Vegetable Stock



Breadcrumbs

Pantry Items: Salt, Pepper, Oil, Water



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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, pan with lid

Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Dried Rigatoni	180 g	360 g
Cherry Tomatoes	250 g	500 g
Baby Spinach	60 g	120 g
Creme Fraiche	110 g	220 g
Chives	5 g	10 g
Garlic	2 units	4 units
Dried Thyme	1 sachet	2 sachets
Grated Cheese	50 g	100 g
Vegetable Stock	1 sachet	2 sachets
Breadcrumbs	1 pack	1 pack

Nutrition

	Per serving	Per 100g
for uncooked ingredients	403.5 g	100 g
Energy (kJ/kcal)	3347 kJ/ 800 kcal	829 kJ/ 198 kcal
Fat (g)	36.3 g	9 g
Sat. Fat (g)	18.5 g	4.6 g
Carbohydrate (g)	85 g	21.1 g
Sugars (g)	7.4 g	1.8 g
Protein (g)	34.3 g	8.5 g
Salt (g)	3.1 g	0.7 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 Pasta

- 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.



Fry the Bacon

- Return the pan to medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, add the **bacon lardons** and **cherry tomatoes**.
- Cook until **bacon** is golden, 5-7 mins, stirring occasionally. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Pop in the **garlic** and remaining **thyme** and fry for 1 min more.



Make the Pangrattato

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- When hot, add the **breadcrumbs** and **half the thyme**.
- Fry until crispy, 3-4 mins. Season to taste with **salt** and **pepper**.
- Remove from the pan and set aside.



Simmer the Sauce

- Stir in the **creme fraiche** and **stock**.
- Bring to the boil, cover and simmer for 2-3 mins.
- Stir through the **spinach, pasta, chives** and **half the cheese**.
- Mix until everything is well coated with the sauce.
- Add a splash of **water** to loosen the sauce if you feel it's too thick. Season to taste with **salt** and **pepper**.



Get Prepped

- Finely chop the **chives** (use scissors if you prefer).
- Peel and grate the **garlic** (or use a garlic press).



Finish and Serve

- Mix the crispy **breadcrumbs** with the remaining **cheese**.
- Divide the creamy **bacon pasta** between bowls.
- Top with the cheesy **breadcrumbs**.

Enjoy!