



Creamy Pesto and Bacon Pasta with cherry tomatoes

Classic Quick Cook 20-25 mins

3



Bacon Lardons



Garlic



Green Pesto



Grated Italian
Style Hard Chees



Cherry Tomatoes



Dried Rigatoni



Creme Fraiche

Pantry Items: Salt, Pepper, Oil, Water

Before you start

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

Cooking tools you will need

Grater, Colander

Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Garlic	1 unit	2 units
Green Pesto	1 sachet	2 sachets
Grated Italian Style Hard Cheese	25 g	50 g
Cherry Tomatoes	125 g	250 g
Dried Rigatoni	180 g	360 g
Creme Fraiche	125 g	250 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	360.5 g	100 g
Energy (kJ/kcal)	2621.6 kJ/ 833 kcal	727.2 kJ/ 273 kcal
Fat (g)	23.9 g	6.6 g
Sat. Fat (g)	5.6 g	1.6 g
Carbohydrate (g)	72.5 g	20.1 g
Sugars (g)	8.5 g	2.3 g
Protein (g)	28.6 g	7.9 g
Salt (g)	2.6 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

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.

Contact

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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.
- Drizzle with **oil** and stir through to stop it sticking together.

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



Dish Up

- Divide the **pasta** between your plates.
- Garnish with **cheese**.

Enjoy!



Prep the Veg

- Peel and grate the **garlic** (or use a garlic press).
- Halve the **tomatoes**.



Add the Pasta

- Heat a pan (no oil) over medium heat. Fry the **bacon** for 3-4 mins.
- Add the **tomatoes** and **garlic**. Cook for 4-5 mins, until softened. **IMPORTANT:** Cook lardons thoroughly.
- Add the **pesto**, **creme fraiche** and half the **Italian style hard cheese** to the vegetables.
- Stir, turn off the heat and season to taste with **salt** and **pepper**.