

Creamy Bacon & Mustard Penne

with Pear & Blue Cheese Salad



RAPID 20 Minutes • 1 of your 5 a day











Cosberg Lettuce

Shallot







Penne Pasta



Bacon Lardons



Chicken Stock Powder



Wholegrain Mustard







Cider Vinegar



Blue Cheese



Grated Italian Style Hard Cheese



Crème Fraîche

Before you start

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

Basic cooking tools you will need:

Saucepan, Fine Grater (or Garlic Press), Mixing Bowl, Colander, Large Frying Pan and Measuring Jug.

Ingredients

	2P	3P	4P
Garlic Clove**	1 clove	2 cloves	2 cloves
Chives**	½ bunch	¾ bunch	1 bunch
Shallot**	1	1	2
Cosberg Lettuce**	1	1½	2
Pear**	1	1	2
Penne Pasta 13)	200g	300g	400g
Bacon Lardons**	60g	90g	120g
Water for the Sauce*	200ml	300ml	400ml
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Wholegrain Mustard 9)	1 pot	2 pots	2 pots
Honey	1 sachet	2 sachets	2 sachets
Cider Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Blue Cheese 7)**	30g	45g	60g
Grated Italian Style Hard Cheese 7) 8)**	1 sachet	1½ sachets	2 sachets
Crème Fraîche 7) **	100g	150g	300g

^{*}Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	516g	100g
Energy (kJ/kcal)	3450 /825	669/160
Fat (g)	37	7
Sat. Fat (g)	16	3
Carbohydrate (g)	95	18
Sugars (g)	20	4
Protein (g)	33	6
Salt (g)	2.72	0.53
Carbohydrate (g) Sugars (g) Protein (g)	95 20 33	18 4 6

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) Gluten 14) Sulphites

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

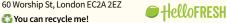
Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

Thumbs up or thumbs down?
Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: **#HelloFreshSnaps**

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



Packed in the UK



1. Prep

Bring a saucepan of water up to the boil with ½ tsp salt for the pasta. Peel and grate the garlic (or use a garlic press). Finely chop the chives or snip finely with scissors. Halve, peel and thinly slice the shallot. Trim the root from the cosberg lettuce then halve lengthways. Chop into thirds widthways and put in a large bowl. Trim the top and bottom from the pear and quarter lengthways. Remove the core and thinly slice each quarter widthways and then add into the bowl with the lettuce.



2. Cook the Pasta

When the **pasta water** has come to the boil, add the **penne** and boil until tender, 12 mins. When cooked drain in a colander and leave to drain in your sink. **TIP:** *Drizzle the pasta with some oil to prevent it from sticking together.*



3. Start Sauce

Meanwhile, heat a splash of **oil** in a large frying pan over a medium high heat. When hot, add the **bacon** lardons and cook until browned all over, 3-4 mins. *IMPORTANT:* Cook the bacon lardons throughout. Add the **shallot** and cook until they begin to soften 2-3 mins. Once softened, add the **garlic** and cook stirring for 1 minute. Add the **water** (see ingredients for amount), **chicken stock powder** and **half** of the **mustard**. Stir to dissolve and bring to the boil.



4. Make the Salad

Combine the **honey**, **cider vinegar** and remaining **mustard** in a small bowl. Add the **oil** (see ingredients for amount) and season with **salt** and **pepper**. Mix well and pour into the lettuce bowl along with the **blue cheese**. Toss together with your hands and set aside.



5. Finish the Sauce

Add half the hard Italian style cheese and the crème fraîche to the sauce and stir to melt the cheese, bring to the boil for 1-2 mins. Once melted and you have a smooth sauce stir through the chives and cooked pasta. Cook until piping hot, 1-2 mins. Taste and season with salt and pepper.



6. Time to Serve

Share the **pasta** between your bowls and top with the remaining **hard Italian style cheese**. Serve the **salad** in a bowl on the side.

Enjoy!

There may be changes to ingredients in recipes:

 $\textbf{\textit{Allergens:}} \ A lways \ check \ the \ packaging \ of \ individual \ products/ingredients \ for \ up \ to \ date \ information.$

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.