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Bacon, Mushroom & Chilli Penne with Fresh Parmesan

Just look at how much good stuff is about to go into this penne. Between the tender mushrooms, crispy bacon, delicious tomato and tasty Parmesan, we really don't know why you're still reading this. Get that water boiling and get to enjoy every bite of this perfect pasta!



Prep: 15 mins

Cook: 20 mins

Total: 35 mins



level 1



nut free



spicy

Pantry Items



Olive Oil



Bacon



Brown Onion



Mushrooms



Garlic



Birdseye Chilli



Diced Tomatoes



Penne



Parsley



Parmesan Cheese

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2P	4P	Ingredients
1 tsp	2 tsp	olive oil *
1 packet	2 packets	bacon, trimmed & diced
½	1	brown onion, finely chopped
1 punnet	2 punnets	mushrooms, sliced
1 clove	2 cloves	garlic, peeled & crushed
1	2	birdseye chilli, deseeded & finely chopped
1 tin	2 tins	diced tomatoes
200 g	400 g	penne (recommended amount)
½ bunch	1 bunch	parsley, finely chopped
½ block	1 block	Parmesan cheese, finely grated

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2580	Kj
Protein	28.5	g
Fat, total	17.8	g
-saturated	6.8	g
Carbohydrate	80.4	g
-sugars	9.2	g
Sodium	651	mg



You will need: *chef's knife, chopping board, garlic crusher, fine grater, large saucepan, medium frying pan, wooden spoon and colander.*

1 Bring a large saucepan of water to the boil. Add a pinch of salt. Reduce to a simmer until you're ready to add the pasta.

2 Heat the **olive oil** in a medium frying pan over a medium high heat. Add the **bacon** and **brown onion**, and cook, stirring, for **2 minutes** or until golden. Add the **mushrooms** and cook for a further **3 minutes** or until tender. Add the **garlic** and **birdseye chilli** and cook stirring for a further **1 minute** or until fragrant. Add the **diced tomatoes** and bring to the boil. Reduce the heat to medium-low, season with **salt** and **pepper** to taste and simmer for **10 minutes**.

3 Meanwhile, bring the saucepan of water back up to the boil and add the **penne**. Cook for **10 minutes**, or until cooked 'al dente'. Drain. Return the penne to the saucepan.

4 Transfer the sauce to the pasta and stir to combine well. Stir through the **parsley**.

5 To serve, divide the pasta between bowls and sprinkle with the **Parmesan cheese**.



Did you know? Ancient Egyptians considered mushrooms to be food for the royals.