




Product Spotlight: Lemon

When zesting lemons, make sure to only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, as this is quite bitter.




Creamy Pesto Bacon Rigatoni

Creamy rigatoni pasta is tossed in a rich homemade basil and almond pesto sauce with crispy bacon, tender broccoli and snow peas, finished with zesty lemon.

 35 minutes

 Pork

 2 servings

Switch it up!

Don't feel like making the pesto? Add crushed garlic to the sauce at step 3 and add lemon zest and juice at step 5.

Garnish the finished dish with chopped almonds and basil.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	49g	97g

FROM YOUR BOX

RAW ALMONDS	40g
GARLIC CLOVE	1
BASIL	60g
LEMON	1
DICED BACON	125g
RIGATONI	1 packet
SNOW PEAS	150g
CREAM CHEESE	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

large frypan, saucepan, small food processor or blender

NOTES

Turn it into a pasta bake! Transfer everything to an ovenproof dish, top with shaved parmesan or breadcrumbs. Cook on the grill setting until golden and bubbly.

No gluten option – rigatoni is replaced with GF pasta.



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1. MAKE THE PESTO

Add **almonds, garlic, basil, lemon zest, juice** from 1/2 lemon (wedge remaining), **2 tbsp olive oil, 1 tbsp water, salt and pepper** to a food processor. Blend until ingredients reach a pesto consistency.



2. COOK THE PASTA

Bring a saucepan of water to a boil. Add **1/2 packet pasta** and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** and drain **pasta**.



3. COOK THE INGREDIENTS

Finely chop **broccoli**, trim and slice **peas**. Heat a large frypan over medium-high heat with **oil**. Add **bacon** and cook for 3 minutes until starting to brown. Add **peas** and cook for 2 minutes.



4. SIMMER PASTA SAUCE

Add **cream cheese, pesto** and **1/2 cup cooking liquid**. Simmer for 3-5 minutes until **cream cheese** is combined and **sauce** is warmed through.



5. TOSS THE PASTA

Add **pasta** to the **sauce** and toss to combine. Add **1/4 - 1/2 cup cooking liquid** to loosen the **sauce** and coat the **pasta**. Season to taste with **salt and pepper** (see notes).



6. FINISH AND SERVE

Divide **pasta** among shallow bowls. Serve with **lemon wedges**.

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