



# Creamy Butternut-Sage Penne

with Crispy Bacon

Discovery

Optional Spice

30 Minutes



Bacon Strips



Butternut Squash, cubes



Cream Cheese



Chicken Broth Concentrate



Shallot



Garlic, cloves



Sage



Baby Spinach



Parmesan Cheese, shredded



Penne



Chili Flakes



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The ultimate salty, smoky flavour booster!

# Start here

Before starting, wash and dry all produce.

## Sage Guide for Step 5 (dbl for 4 ppl):

- Mild: 1 tsp
- Medium: 2 tsp
- Extra fragrant: 1 tbsp

## Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

## Bust out

Colander, measuring spoons, potato masher, slotted spoon, medium pot, measuring cups, whisk, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Butternut Squash, cubes	170 g	340 g
Cream Cheese	43 g	86 g
Chicken Broth Concentrate	1	2
Shallot	50 g	100 g
Garlic, cloves	1	2
Sage	7 g	7 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Penne	170 g	340 g
Chili Flakes 🌶️	½ tsp	1 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Boil pasta water and cook squash

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, add **squash, 1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Cook uncovered until **squash** is fork-tender, 10-12 min.
- Drain and return **squash** to the same pot, off heat.
- Mash **squash** until smooth.



## Cook bacon

- Heat a large non-stick pan over medium heat.
- While the pan heats, cut **bacon** crosswise into ¼-inch strips.
- When hot, add **bacon** to the dry pan. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Reserve **bacon fat** in the pan.



## Cook penne

- Meanwhile, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



## Cook sauce

- When **squash** is almost done, reheat the same pan with **reserved bacon fat** over medium.
- When hot, add **shallots**. Cook, stirring often, until slightly softened, 2-3 min.
- Add **garlic**. Cook, stirring constantly, until fragrant, 30 sec.
- Add **mashed squash, broth concentrate, cream cheese, reserved pasta water, 1 tbsp butter** (dbl for 4 ppl) and **2 tsp sage**. (**NOTE:** Reference sage guide.) Season with **salt** and **pepper**.
- Increase heat to medium-high. Bring to a simmer, whisking constantly, until **sauce** is smooth.



## Prep

- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Pick **a few sage leaves** from stems, then finely chop **1 tbsp** (dbl for 4 ppl).



## Finish and serve

- Add **spinach, penne** and **Parmesan** to the pan with **sauce**. Cook, stirring often, until **spinach** wilts and **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste.
- Divide **penne** between plates.
- Sprinkle **bacon** and **some chili flakes** over top, if desired. (**NOTE:** Reference heat guide.)

## Dinner Solved!