



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



**NEW BARILLA AL
BRONZO RANGE**

PESTO AND PANCETTA PENNE



PREP
10 min



COOK
15 min



SERVES
4

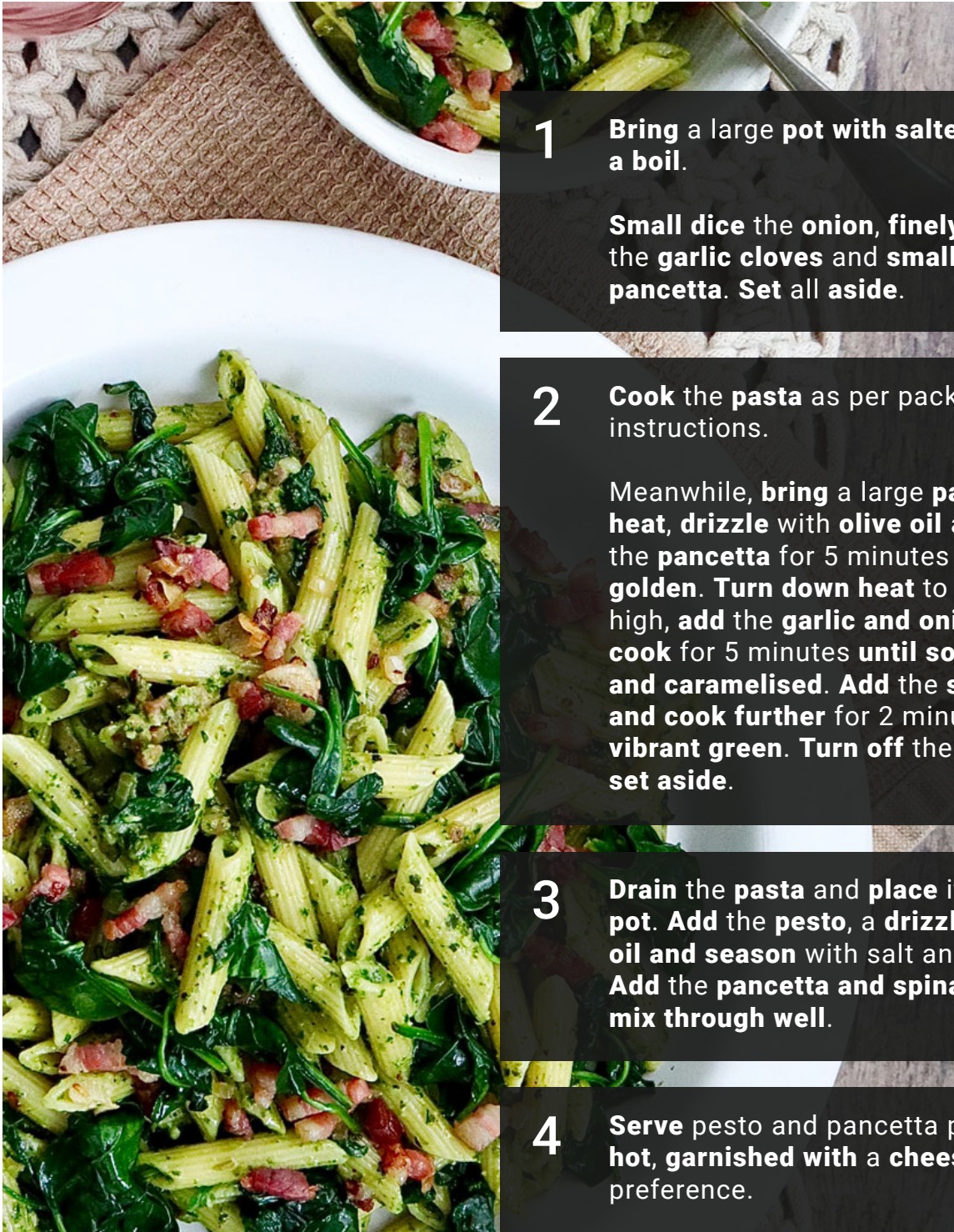
INGREDIENTS:

- > ½ Brown Onion
- > 2 Garlic Cloves
- > 125g Harris Farm Pesto
- > 250g Smoked Pancetta
- > 400g Penne Pasta
- > 120g Baby Spinach

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Bring a large pot with salted water to a boil.

Small dice the onion, finely slice the garlic cloves and small dice the pancetta. Set all aside.

2 Cook the pasta as per packet instructions.

Meanwhile, bring a large pan to high heat, drizzle with olive oil and sauté the pancetta for 5 minutes or until golden. Turn down heat to medium high, add the garlic and onion and cook for 5 minutes until softened and caramelised. Add the spinach and cook further for 2 minutes until vibrant green. Turn off the heat and set aside.

3 Drain the pasta and place it back into pot. Add the pesto, a drizzle of olive oil and season with salt and pepper. Add the pancetta and spinach soffrito, mix through well.

4 Serve pesto and pancetta penne hot, garnished with a cheese of your preference.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover pesto on any type of pasta dish or pizza
- Add your preferred cheese to garnish (Parmesan, Pecorino, bocconcini).

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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