



MARLEY SPOON



Crunchy Bacon and Cauliflower Pasta Bake

 30-40min  2 Portions

Want dinner and lunch the next day done and dusted in one go? Well we've just made it that much easier for you! Not only do you have a great-tasting dinner for 2, but one of you lucky diners will have enough leftover to have for lunch the next day, saving you time and money!

What we send

- mixed salad leaves
- penne ¹
- cheddar cheese ⁷
- smoked paprika
- ciabatta panini ¹
- streaky bacon
- tarragon
- cauliflower

What you'll require

- butter ⁷
- Dijon mustard ¹⁷
- milk ⁷
- olive oil
- plain flour ¹
- salt and pepper

Utensils

- 1.5L (6 cup) baking dish
- Colander
- grater
- large frypan
- large saucepan
- paper towel
- small saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7), Sulphites (17).
May contain traces of other allergens.

Nutrition per serving

Energy 760.0kcal, Fat 30.4g, Proteins 32.9g, Carbs 84.1g



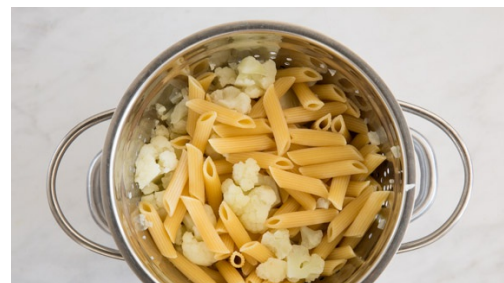
1. Prepare ingredients

Preheat the oven to 200C. Bring a large saucepan of salted water to the boil for the pasta. Cut the **cauliflower** into bite-size pieces. Pick the **tarragon** leaves (discard stems) and finely chop. Finely grate the **cheddar cheese**.



4. Toss bread

Tear the **bread** into small pieces and add to the pan. Toss in the **bacon fat**. Cook over medium heat for 4-6 mins until golden.



2. Cook pasta

Cook the **pasta** in the boiling water for 10 mins or until al dente, adding the **cauliflower** for the last 3-4 mins. Drain and return to the pan.



5. Make sauce

Heat 35g **butter** in a small saucepan over medium heat. Add ¼ cup **flour** and cook, stirring, for 1 min. Gradually whisk in 500ml (2 cups) **milk**. Cook, continuously whisking over medium heat, for 2-3 mins until mixture boils and thickens. Remove from heat and stir in 1 tsp **mustard**, 1 tsp **paprika**, and ⅔ of the **cheese** and **tarragon**. Season with **salt and pepper**.



3. Brown bacon

Meanwhile, heat 1 tbs **oil** in a large frypan over medium-high heat. Cook the **bacon** for 5 mins or until golden and crisp. Transfer with tongs to a plate lined with paper towel (keep pan for step 4). Tear or cut into bite-size pieces when cool enough to handle.



6. Finish cooking

Stir the **cheese sauce** and **bacon** through the **pasta** to combine. Spoon into a 1.5L (6 cups) baking dish. Scatter over the **bread** and remaining **cheese** and bake for 15 mins or until bubbling and golden. Sprinkle with the remaining **tarragon** and serve with **mixed leaves**.