



## Bacon and Fennel Pasta

with Pistachios and Ricotta



20-30min



2 Portions

Make the most of winter fennel with this zesty pasta dish that includes not only pan-fried fresh fennel, but also aromatic fennel seeds. Balancing the anise flavour, and ticking all those boxes, are salty bacon, buttery pistachios and dollops of lemon-laced ricotta.

## What we send

- dried chilli flakes
- free-range bacon
- fennel seeds
- 1 garlic clove and parsley
- 1 baby fennel and 1 lemon
- orecchiette <sup>1</sup>
- ricotta <sup>7</sup>
- chicken stock powder
- pistachios <sup>15</sup>

## What you'll require

- extra virgin olive oil
- olive oil
- sea salt and pepper
- water

## Utensils

- large frypan
- medium saucepan

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

### Cooking tip

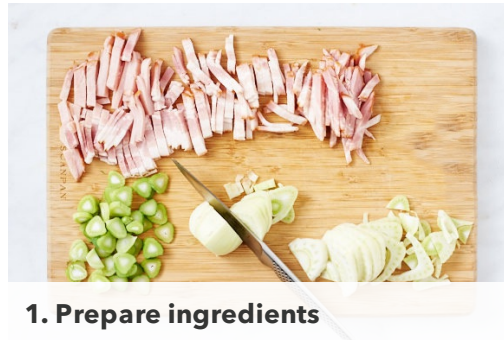
Including parsley stems will add texture and improve the flavour of your dish.

### Allergens

Gluten (1), Milk (7), Tree Nuts (15).  
May contain traces of other allergens.

### Nutrition per serving

Energy 825.0kcal, Fat 45.8g, Proteins 31.4g, Carbs 67.0g



### 1. Prepare ingredients

Cut the **bacon** into 5mm strips. Trim **fennel**, then thinly slice the stalks and cut the bulb into half moons. Finely grate the rind of **half the lemon**. Finely chop the **garlic**.



### 2. Cook pasta

Put the **stock powder** and the **boiling water** (see staples list) in a medium saucepan and stir to combine. Bring to the boil. Add the **orecchiette** and cook for 12 mins or until al dente. Place a large sieve over a large jug or bowl and drain pasta into sieve. Reserve 1 cup (250ml) cooking water. Lightly drizzle pasta with **extra virgin olive oil** and keep warm.



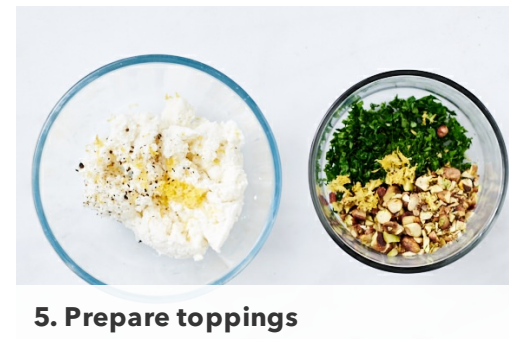
### 3. Toast pistachios

While pasta is cooking, put **pistachios** in a cold large frypan over medium heat. Toast, tossing, for 3-4 mins until lightly golden. Remove from the pan and set aside.



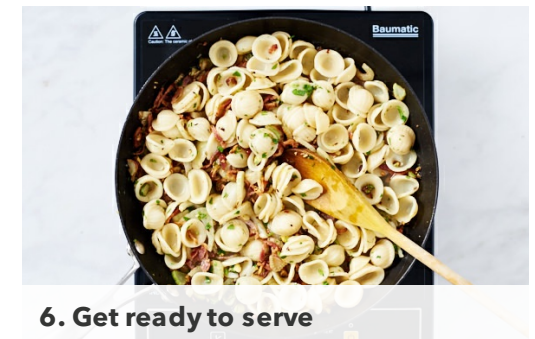
### 4. Cook bacon and fennel

Heat **half the oil** in the same pan over medium-high heat. Cook **bacon**, stirring, for 3 mins or until lightly golden. Add **fennel seeds, garlic** and **½ tsp chilli flakes**, and cook for 2 mins or until garlic is golden. Remove mixture from pan. Heat the **remaining oil** in the pan. Add the **fennel** and cook, turning, for 5 mins or until golden.



### 5. Prepare toppings

Meanwhile, coarsely chop the **pistachios**. Finely chop the **parsley**, including the stems (see cooking tip). Combine **pistachios, parsley** and **half the lemon zest** in a bowl. Combine the **remaining lemon zest** with the **ricotta** and season with **salt and pepper**. Cut the **lemon** into wedges.



### 6. Get ready to serve

Add the **orecchiette**, reserved cooking water, bacon mixture and half the pistachio mixture to the fennel, and stir to combine. Divide among bowls. Spoon over the ricotta, then scatter over the remaining pistachio mixture. Serve with **lemon wedges** and drizzle with **extra virgin olive oil**, if desired.