

Bacon & Mushroom Boscaiola

with Fettuccine & Garlic Bread

HELLOHERO

KID FRIENDLY

Grab your meal kit
with this number

13



Garlic



Bake-At-Home
Ciabatta



Fettuccine



Diced Bacon



Sliced Mushrooms



Herb & Mushroom
Seasoning



Light Cooking
Cream



Chicken Stock
Pot



Baby Spinach
Leaves



Parmesan Cheese



Diced
Bacon



Chicken
Breast

Prep in: 20-30 mins
Ready in: 25-35 mins

 Eat Me First

Boscaiola works a treat over 'al dente' fettuccine and when it's paired with garlic ciabatta, it makes the perfect base for mopping up any leftover sauce at the bottom of your bowl.

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
bake-at-home ciabatta	1	2
fettuccine	1 medium packet	1 large packet
diced bacon	1 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
butter*	50g	100g
herb & mushroom seasoning	1 sachet	2 sachets
light cooking cream	1 large packet	2 large packets
chicken stock pot	1 small packet	1 medium packet
baby spinach leaves	1 small packet	1 medium packet
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5470kJ (1307Cal)	1071kJ (255Cal)
Protein (g)	37.7g	7.4g
Fat, total (g)	67.9g	13.3g
- saturated (g)	36.9g	7.2g
Carbohydrate (g)	132.8g	26g
- sugars (g)	11.4g	2.2g
Sodium (mg)	2341mg	459mg
Dietary Fibre (g)	10g	2g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped & cook pasta

- Boil the kettle. Preheat oven grill to high.
- Finely chop **garlic**. Slice **bake-at-home ciabatta** in half lengthways, then slice each half diagonally.
- Half-fill a large saucepan with boiling water. Cook **fettuccine**, uncovered, over high heat, until 'al dente', **11 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain **pasta** and return to saucepan. Drizzle with **olive oil** to prevent sticking.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

3



Finish the sauce & make garlic bread

- Add **cooked fettuccine**, **baby spinach leaves** and **Parmesan cheese**, tossing, until wilted and combined, **1 minute**. Season to taste, then remove pan from heat.
- Meanwhile, place **garlic** and remaining **butter** in a small microwave-safe bowl. Microwave in **10 second** bursts until melted. Brush **garlic butter** over cut sides of **ciabatta**. Season with **salt** and **pepper**. Place **garlic bread** directly on a wire rack in the oven. Grill until golden, **5 minutes**.

2



Start the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until beginning to brown, **2-3 minutes**.
- Add **sliced mushrooms** and half the **butter**. Cook, stirring occasionally, until browned and softened, **6-8 minutes**.
- Add **herb & mushroom seasoning** and cook until fragrant, **1 minute**.
- Add **light cooking cream**, **chicken stock pot** and **reserved pasta water**, stirring to combine. Cook until slightly thickened, **2-3 minutes**.

4



Finish & serve

- Divide bacon and mushroom boscaiola between bowls.
- Serve with garlic bread. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW08



CUSTOM OPTIONS

+ **DOUBLE DICED BACON**
Follow method above.

+ **ADD CHICKEN BREAST**
Thinly slice into strips. Before cooking sauce, cook chicken breast, 4-6 minutes. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

