

Bacon & Cheese Fettuccine

with Pear Salad

Grab your Meal Kit with this symbol



Garlic



Pear



Light Cooking Cream



Chicken Stock Pot



Shredded Cheddar Cheese



Fettuccine



Diced Bacon



Sliced Mushrooms



Mixed Leaves

Recipe Update
 The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 25-35 mins
 Ready in: 30-40 mins

Eat Me Early

There's a lot to love about this rich bowl of pasta, from the crisp bacon to the meaty mushrooms and goey Cheddar. With plenty of greens to balance things out, this is our kind of dinner - and the kind of recipe that will get the kids in the kitchen!

Pantry items

Olive Oil, Balsamic Vinegar, Honey, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
pear	½	1
balsamic vinegar*	2 tsp	1 tbs
honey*	½ tsp	1 tsp
egg*	1	2
light cooking cream	1 medium packet	1 large packet
chicken stock pot	1 packet (20g)	1 packet (40g)
shredded Cheddar cheese	1 medium packet	1 large packet
fettuccine	1 medium packet	1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet	1 large packet
mixed leaves	1 large bag	1 extra large bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3443kJ (822Cal)	788kJ (188Cal)
Protein (g)	33.6g	7.7g
Fat, total (g)	41g	9.4g
- saturated (g)	18.5g	4.2g
Carbohydrate (g)	75.1g	17.2g
- sugars (g)	12.1g	2.8g
Sodium (mg)	1399mg	320mg

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

Bring a medium saucepan of salted water to the boil. Finely chop **garlic**. Thinly slice **pear** (see ingredients) into wedges. In a medium bowl, combine the **balsamic vinegar**, **honey** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Set aside.

Little cooks: Take charge by helping combine the dressing in step 1, and the sauce in step 2!

2



Make the sauce

Separate **egg yolk** from the **egg white**. In a second medium bowl, combine **egg yolk**, **light cooking cream**, **chicken stock pot** and **shredded Cheddar cheese**. Season with **pepper**, then whisk with a fork and set aside.

TIP: Using just egg yolk in this recipe makes the sauce thick and rich!

3



Cook the pasta

Cook **fettuccine** in the boiling water until 'al dente', **9 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain **pasta** and return to pan.

Little cooks: Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!

4



Cook the bacon & veggies

While pasta is cooking, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until crisp, **5-6 minutes**. Add **sliced mushrooms** and cook, stirring, until softened, **5-6 minutes**. Add **garlic** and cook until fragrant, **1 minute**. Add 1/2 the **mixed leaves** and cook until wilted slightly, **1 minute**.

5



Bring it all together

Reduce heat to medium. Add cooked **fettuccine** and the **sauce mixture** to the pan and cook, tossing, until pasta is coated and sauce is heated through, **2 minutes**. If the sauce is too thick, add a splash of the reserved **pasta water**. Season, then remove from heat.

TIP: If your frying pan isn't big enough, toss everything together in the saucepan!

6



Serve up

Add pear and remaining mixed leaves to bowl with the dressing. Toss to combine. Divide bacon and cheese fettuccine between bowls. Serve with pear salad.

Little cooks: Add the finishing touch and help toss the salad!

Enjoy!

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