

Quick Bacon & Cherry Tomato Spaghetti

with Silverbeet & Garlic Pangrattato

Grab your Meal Kit with this symbol



Carrot



Silverbeet



Parsley



Garlic



Cherry/ Snacking Tomatoes



Spaghetti



Panko Breadcrumbs



Diced Bacon



Garlic & Herb Seasoning



Light Cooking Cream



Vegetable Stock Powder



Grated Parmesan Cheese

 Hands-on: **20-30 mins**
Ready in: **25-35 mins**

Step up your spaghetti game with this failproof four-step recipe. Not just a pretty pop of colour, the roasted cherry tomatoes are the perfect accompaniment to the creamy bacon sauce, offering sweetness and acidity to balance out the richness.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

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 with a lid · Oven tray lined with baking paper · Large frying pan

Ingredients

| | 2 People | 4 People |
|--------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| carrot | 1 | 2 |
| silverbeet | 1 medium bag | 1 large bag |
| parsley | 1 bag | 1 bag |
| garlic | 1 clove | 2 cloves |
| cherry/snacking tomatoes | 1 punnet | 2 punnets |
| balsamic vinegar* | drizzle | drizzle |
| brown sugar* | pinch | pinch |
| spaghetti | 1 packet | 2 packets |
| panko breadcrumbs | ½ medium packet | 1 medium packet |
| diced bacon | 1 packet (90g) | 1 packet (180g) |
| garlic & herb seasoning | 1 sachet | 2 sachets |
| light cooking cream | 1 medium packet | 1 large packet |
| vegetable stock powder | 1 medium sachet | 1 large sachet |
| grated Parmesan cheese | 1 packet (30g) | 2 packets (60g) |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3545kJ (847Cal) | 718kJ (172Cal) |
| Protein (g) | 30.1g | 6.1g |
| Fat, total (g) | 31.5g | 6.4g |
| - saturated (g) | 14.3g | 2.9g |
| Carbohydrate (g) | 103.8g | 21g |
| - sugars (g) | 22.3g | 21g |
| Sodium (mg) | 1582mg | 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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

2022 | CW03



Get prepped & roast the tomatoes

- Preheat oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil.
- Grate **carrot**. Roughly chop **silverbeet**. Roughly chop **parsley**. Finely chop **garlic**.
- Place **cherry/snacking tomatoes** on a lined oven tray. Drizzle with **olive oil** and **balsamic vinegar**. Sprinkle with a pinch of **brown sugar** and **salt**. Roast until blistered, **15-20 minutes**.



Bring it all together

- Return frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **diced bacon** and **carrot**, breaking bacon up with a spoon, until browned, **3-4 minutes**. Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium. Stir in **light cooking cream**, **vegetable stock powder**, **silverbeet**, **grated Parmesan cheese** and 1/2 the reserved **pasta water**. Simmer until reduced slightly, **2-3 minutes**. Stir in **spaghetti**, **tomatoes** and a splash more **pasta water**. Cook, stirring, until heated through, **1-2 minutes**.



Cook the spaghetti & pangrattato

- While tomatoes are roasting, cook **spaghetti** in the boiling water until 'al dente', **10 minutes**.
- Meanwhile, heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook **panko breadcrumbs** (see ingredients), **parsley** and **garlic**, stirring occasionally, until fragrant and just toasted, **3-4 minutes**. Season to taste. Transfer to a small bowl.
- When spaghetti is done, reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people), then drain **spaghetti** and return to pan. Drizzle with a little **olive oil** to prevent sticking. Cover to keep warm.

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



Serve up

- Season creamy bacon and cherry tomato spaghetti to taste, then divide between bowls.
- Sprinkle with garlic pangrattato to serve.

Enjoy!