



Speedy Bacon & Cheese Fettuccine

with Mushroom & Pear Salad

Grab your Meal Kit with this symbol 



Garlic



Pear



Parsley



Bacon



Light Thickened Cream



Garlic & Herb Seasoning



Shredded Cheddar Cheese



Chicken Stock



Fettuccine




Sliced Mushrooms



Baby Spinach Leaves

 Hands-on: **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 savoury bacon to the deep meatiness of the mushrooms and the gooeyness of the Cheddar cheese. There are also plenty of greens to balance things out – now that's our kind of dinner!

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
parsley	1 bag	1 bag
bacon	1 packet	2 packets
balsamic vinegar*	2 tsp	1 tbs
honey*	½ tsp	1 tsp
egg*	1	2
light thickened cream	1 packet (150g)	2 packets (300g)
garlic & herb seasoning	1 sachet	2 sachets
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
chicken stock	½ cube	1 cube
fettuccine	1 packet	2 packets
sliced mushrooms	1 packet (150g)	1 packet (300g)
baby spinach leaves	1 bag (120g)	1 bag (240g)

*Pantry items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3670kJ (877Cal)	760kJ (182Cal)
Protein (g)	36.1g	7.5g
Fat, total (g)	41.2g	8.5g
- saturated (g)	21.4g	4.4g
Carbohydrate (g)	87.4g	18.1g
- sugars (g)	15.2g	3.2g
Sodium (mg)	1190mg	245mg

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 the **garlic** (or use a garlic press). Thinly slice the **pear** (see ingredients list) into wedges. Finely chop the **parsley** leaves. Roughly chop the **bacon**. In a medium bowl, combine the **balsamic vinegar**, **honey**, **olive oil** (1 tbs for 2 people / 2 tbs for 4 people) and a **pinch** of **salt** and **pepper**. Set aside.



2. Make the creamy sauce

Separate the **egg** yolk from the egg white. In a medium bowl, combine the **egg** yolk, **light thickened cream**, **garlic & herb seasoning**, **shredded Cheddar cheese** and crumbled **chicken stock** (1/2 cube for 2 people / 1 cube for 4 people). Season with a **pinch** of **pepper**, whisk with a fork and set aside.

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



3. Cook the fettuccine

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

TIP: 'Al dente' means the pasta is cooked through but still has a tiny bit of firmness in the middle.



4. Cook the bacon & mushrooms

While the pasta is cooking, heat a large frying pan over a medium-high heat with a **drizzle** of **olive oil**. When the oil is hot, add the **bacon** and cook until crisp, **5-6 minutes**. Add the **sliced mushrooms** and cook until softened, **5-6 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Add **1/2** the **baby spinach leaves** and cook until wilted slightly, **1 minute**. Reduce the heat to medium.



5. Bring it all together

Add the **fettuccine** and **creamy sauce mixture** to the frying pan and cook, tossing constantly, until the pasta is coated in the sauce, **2 minutes**. Season to taste with **salt** and **pepper**. Set aside. Add the **pear** and **remaining baby spinach leaves** to the medium bowl with the **salad dressing**. Toss to coat.

TIP: If the sauce looks too thick, add a splash of the reserved cooking water to loosen.



6. Serve up

Divide the bacon and cheese fettuccine between bowls. Garnish with the parsley and serve with the pear salad.

Enjoy!