



Creamy Bacon & Mushroom Spaghetti

with Pear & Rocket Salad

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Pear



Bacon



Garlic & Herb Seasoning



Sliced Mushrooms



Spaghetti



Light Thickened Cream



Grated Parmesan Cheese



Spinach & Rocket Mix

Hands-on: **30-40 mins**
 Ready in: **35-45 mins**

Eat Me Early

Just look at how much good stuff is about to go into this dish. Between the tender mushrooms, crispy bacon and tasty Parmesan, we really don't know why you're still reading this. Get started and enjoy every bite of this perfect bowl of pasta!

Pantry items

Olive Oil, Butter, Balsamic Vinegar

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

Large frying pan · Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
garlic	2 cloves	4 cloves
pear	½	1
bacon	1 packet	2 packets
garlic & herb seasoning	1 sachet	2 sachets
sliced mushrooms	1 punnet (150g)	1 punnet (300g)
butter*	20g	40g
spaghetti	1 packet	2 packets
light thickened cream	1 medium packet	2 medium packets
grated Parmesan cheese	2 packets (60g)	4 packets (120g)
spinach & rocket mix	1 bag (30g)	1 bag (60g)
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3867kJ (924Cal)	804kJ (192Cal)
Protein (g)	36.3g	7.5g
Fat, total (g)	45g	9.4g
- saturated (g)	26.1g	5.4g
Carbohydrate (g)	91.3g	19g
- sugars (g)	16.7g	3.5g
Sodium (mg)	1234mg	256mg

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.



Get prepped

Bring a medium saucepan of salted water to the boil. Finely chop the **brown onion**. Finely chop the **garlic**. Thinly slice the **pear** (see ingredients). Cut the **bacon** into 1cm pieces.



Cook the bacon

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **bacon** until browned, **6-7 minutes**. Transfer to a plate.



Cook the mushrooms

Return the pan to a medium-high heat. Cook the **onion**, stirring, until softened, **4-5 minutes**. Add the **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**. Add the **sliced mushrooms** and **butter** and cook until browned and softened, **7-8 minutes**.



Cook the pasta

While the mushrooms are cooking, cook the **spaghetti** in the boiling water until 'al dente', **10 minutes**. Reserve 1/4 cup **pasta water**, drain the **pasta** and return to the saucepan.

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



Bring everything together

Once the mushrooms are done, reduce the heat to low and stir through the **light thickened cream** and 1/2 the **grated Parmesan cheese**. When the sauce is heated through, return the **bacon** to the pan, add the **spaghetti** and a splash of **pasta water** and toss to combine. Season with **salt** and **pepper**. In a medium bowl, combine the **pear**, **spinach & rocket mix** and a drizzle of **balsamic vinegar** and **olive oil**.



Serve up

Divide the creamy bacon spaghetti between bowls. Top with the remaining Parmesan. Serve with the pear and rocket salad.

Enjoy!