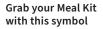


Creamy Bacon & Mushroom Spaghetti with Pear & Rocket Salad

















Garlic & Herb



Seasoning



Spaghetti





Grated Parmesan Cheese



Spinach & Rocket Mix



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

ingi calcino			
	2 People	4 People	
olive oil*	refer to method	refer to method	
brown onion	1	2	
garlic	2 cloves	4 cloves	
pear	1/2	1	
bacon	1 packet	2 packets	
garlic & herb seasoning	1 sachet	2 sachets	
sliced	1 punnet	1 punnet	
mushrooms	(150g)	(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!