



Creamy Bacon & Mushroom Spaghetti

with Spinach, Rocket & Parmesan Salad

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Pear



Diced Bacon



Garlic & Herb Seasoning



Sliced Mushrooms



Spaghetti



Light Thickened Cream



Grated Parmesan Cheese



Spinach & Rocket Mix



Grated Parmesan Cheese

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

Eat Me Early

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

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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

Medium saucepan · Large frying pan

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
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 sachet	2 sachets
sliced mushrooms	1 medium packet (150g)	1 large packet (300g)
butter*	20g	40g
spaghetti	1 packet	2 packets
light thickened cream	1 medium packet	2 medium packets
grated Parmesan cheese	2 packets (120g)	4 packets (240g)
spinach & rocket mix	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle
grated Parmesan cheese**	2 packets (120g)	4 packets (240g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3739kJ (893Cal)	785kJ (187Cal)
Protein (g)	35.5g	7.5g
Fat, total (g)	41.3g	8.7g
- saturated (g)	24.4g	5.1g
Carbohydrate (g)	91.4g	19.2g
- sugars (g)	17.2g	3.6g
Sodium (mg)	1208mg	254mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4204kJ (1004Cal)	831kJ (198Cal)
Protein (g)	45.1g	8.9g
Fat, total (g)	49.5g	9.8g
- saturated (g)	30g	5.9g
Carbohydrate (g)	91.4g	18.1g
- sugars (g)	17.2g	3.4g
Sodium (mg)	1511mg	298mg

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

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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).



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**, then drain the **pasta** and return to the saucepan.

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



Cook the bacon

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**. Transfer to a plate.



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, then add the **spaghetti** and a splash of **pasta water**. Season with **salt** and **pepper**, then toss to combine. In a medium bowl, combine the **pear** and **spinach & rocket mix** with a drizzle of **balsamic vinegar** and **olive oil**. Season, then toss to coat.

CUSTOM RECIPE

If you've added extra grated Parmesan Cheese, add 1/2 of it in this step.



Cook the mushrooms

Return the pan to a medium-high heat with a drizzle of **olive oil**. 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, stirring, until browned and softened, **7-8 minutes**.



Serve up

Divide the creamy bacon and mushroom spaghetti between bowls. Sprinkle with the remaining Parmesan. Serve with the spinach, rocket and Parmesan salad.

CUSTOM RECIPE

Sprinkle the remaining extra Parmesan over the pasta or salad to serve.

Enjoy!

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