



Creamy Bacon & Roast Squash Spaghetti

with Lemon & Garlic Pangrattato

Grab your Meal Kit with this symbol



Yellow Squash



Garlic



Lemon



Parsley



Pear



Bacon



Spaghetti



Panko Breadcrumbs



Light Cooking Cream



Chicken Stock



Baby Spinach Leaves



Grated Parmesan cheese

Hands-on: **25-35** mins
Ready in: **30-40** mins

Warm and satisfying, this dish is the ultimate comfort food. With just the right amount of creaminess and zest, you'll be cosying up on the couch to enjoy it in no time. It's also got one of our most popular toppings – lemon and garlic pangrattato – to add that extra hit of flavour and some crunch!

Pantry items

Olive Oil, Balsamic Vinegar, Honey

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

Oven tray lined with baking paper ·
Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
yellow squash	1 bag (200g)	2 bags (400g)
garlic	3 cloves	6 cloves
lemon	½	1
parsley	1 bag	1 bag
pear	1	2
bacon	1 packet	2 packets
balsamic vinegar*	1 tsp	2 tsp
honey*	½ tsp	1 tsp
spaghetti	1 packet	2 packets
panko breadcrumbs	½ packet	1 packet
light cooking cream	1 packet (150ml)	2 packets (300ml)
chicken stock	1 cube	2 cubes
baby spinach leaves	1 bag (60g)	1 bag (120g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3510kJ (838Cal)	692kJ (165Cal)
Protein (g)	32.1g	6.3g
Fat, total (g)	33.2g	6.5g
- saturated (g)	17.9g	3.5g
Carbohydrate (g)	102g	20.1g
- sugars (g)	20.5g	4.0g
Sodium (g)	745mg	147mg

Allergens

Please visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Roast the squash

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil. Cut the **yellow squash** into 2cm wedges. Place the **squash** on an oven tray lined with baking paper. **Drizzle** with **olive oil**, season with a **pinch of salt** and **pepper** and toss to coat. Bake until lightly golden, **15-20 minutes**.



4. Make the pangrattato

While the pasta is boiling, heat a large frying pan over a medium-high heat with a **good drizzle of olive oil**. Add the **panko breadcrumbs (see ingredients list)** and cook, stirring, until golden brown, **3 minutes**. Add the **lemon zest** and **1/2 the garlic** and cook until fragrant, **1-2 minutes**. Transfer to a medium bowl, add the **parsley** and season with a **pinch of salt** and **pepper**. Set aside.



2. Get prepped

While the squash is roasting, finely chop the **garlic** (or use a garlic press). Zest the **lemon (see ingredients list)** to get a **good pinch**, then slice into wedges. Finely chop the **parsley**. Thinly slice the **pear**. Cut the **bacon** into 1cm pieces. In a medium bowl, combine the **balsamic vinegar**, **honey**, a **small drizzle of olive oil** and a **pinch of salt** and **pepper**. Set aside.



5. Make the sauce

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **bacon** and cook until golden, **5-6 minutes**. Add the **remaining garlic** and cook until fragrant, **1 minute**. Reduce the heat to medium and add the **light cooking cream**, crumbled **chicken stock (1 cube for 2 people / 2 cubes for 4 people)**, **1/2 the baby spinach leaves** and a **pinch of pepper** and cook until slightly thickened, **1-2 minutes**. Remove from the heat and gently stir through the **spaghetti**, **grated Parmesan cheese**, roasted **squash** and a squeeze of **lemon juice**. Season to taste with **salt** and **pepper**.

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



3. Boil the pasta

Add the **spaghetti** to the saucepan of boiling water and cook until 'al dente', **10 minutes**. Reserve some **pasta water (1/4 cup for 2 people / 1/2 cup for 4 people)**, drain the **pasta** and return to the saucepan.

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



6. Serve up

Add the pear and remaining baby spinach leaves to the bowl with the salad dressing and toss to combine. Divide the creamy bacon and roast squash spaghetti between bowls. Top with the lemon and garlic pangrattato. Serve with the spinach and pear salad.

Enjoy!