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WK21
2016



Creamy Carbonara with Mushrooms & Bacon

We think this technique of cooking pasta is a real game changer - you won't believe how creamy the end result is! Milk and stock infuse the fettuccine with beautiful sauciness and flavour, and by finishing everything in the same pot, you know every bit of pasta is covered in sumptuous sauce, crispy bacon and silky mushrooms.

 **Prep:** 20 mins
 **Cook:** 25 mins
Total: 45 min

 level 2

 nut free

 helping hands

Pantry Items



Hot Water



Milk



Middle Bacon



Mushrooms



Zucchini



Brown Onion



Garlic



Chicken Stock



Fettuccine



Parmesan Cheese

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QTY	Ingredients	
1 packet	middle bacon, rind removed & finely chopped	
250 g	mushrooms, thinly sliced	
1	zucchini, peeled into ribbons	⊕
½	brown onion, finely sliced	⊕
2 cloves	garlic, peeled & crushed	⊕
2 ½ cups	hot water *	
2 cubes	chicken stock, crumbled	
2 cups	milk *	
500 g	fettuccine, broken in half	
1 block	Parmesan cheese, finely grated	

⊕ Ingredients features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2960	Kj
Protein	35.4	g
Fat, total	16.9	g
-saturated	6.8	g
Carbohydrate	99.3	g
-sugars	10.9	g
Sodium	735	mg



You will need: *chef's knife, chopping board, garlic crusher, vegetable peeler, fine grater, large frying pan, medium bowl, large saucepan with a lid, and a wooden spoon.*

1 Heat a large frying pan over a medium-high heat. Add the **middle bacon** to the pan and cook for **6-7 minutes** or until crispy. Transfer the bacon to a medium bowl. Add a dash of olive oil to the pan if needed and cook the **mushroom, zucchini, brown onion** and **garlic** for **4-5 minutes**, or until soft. Transfer the vegetables to the bowl with the bacon.



2 Meanwhile, add the **hot water**, crumbled **chicken stock cubes**, **milk** and **fettuccine** to a large saucepan. Season generously with **cracked black pepper**. Ensure the fettuccine is submerged below the liquid. If it isn't add a little extra water. Cover the saucepan with a lid and bring to the boil. Remove the lid and give it a stir with a wooden spoon to ensure nothing is sticking to the bottom of the pan. Return the lid and reduce the heat to low. Simmer for **10-12 minutes** or until the pasta is 'al dente'. Stir the pasta every **3 minutes** to make sure it's not sticking together or to the base of the saucepan. Remove the lid and simmer for a further **2-3 minutes** or until the liquid thickens a little. Once the liquid has been absorbed, stir through the cooked bacon and vegetables and half of the **Parmesan cheese**.

Tip: Be patient, the sauce may not look like it is thickening until the very last minute!



3 To serve, divide the pasta between bowls and top with the remaining Parmesan cheese. Enjoy!



Did you know? The name "carbonara" is derived from the Italian word "carbonaro" meaning "charcoal burner".