



Easy Bacon Carbonara

with Pear & Spinach Salad

Grab your Meal Kit
with this symbol



Brown Onion



Pear



Spaghetti



Grated Parmesan
Cheese



Light Thickened
Cream



Flaked Almonds



Diced Bacon



Baby Spinach
Leaves



Hands-on: **30-40 mins**
Ready in: **40-50 mins**

Rules were made to be broken, right? So, we've gone ahead and added cream, baby spinach and flaked almonds to this carbonara for a different twist on this popular meal.

Pantry items

Olive Oil, Egg, Vinegar (White Wine or Balsamic), 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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	½	1
pear	½	1
spaghetti	1 packet	2 packets
egg*	1	2
grated Parmesan cheese	1½ packets	3 packets (90g)
light thickened cream	½ packet (75ml)	1 packet (150ml)
vinegar* (white wine or balsamic)	1 tsp	2 tsp
honey*	¼ tsp	½ tsp
flaked almonds	1 packet	2 packets
diced bacon	180g	360g
baby spinach leaves	1 bag (90g)	1 bag (180g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3744kJ (894Cal)	871kJ (208Cal)
Protein (g)	44.9g	10.4g
Fat, total (g)	41.6g	9.7g
- saturated (g)	17.5g	4.1g
Carbohydrate (g)	80.6g	18.7g
- sugars (g)	11.9g	2.8g
Sodium (mg)	1292mg	301mg

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.

1



Get prepped

Bring a large saucepan of salted water to the boil. Thinly slice the **brown onion** (see ingredients). Thinly slice the **pear** (see ingredients).

2



Cook the spaghetti

Cook the **spaghetti** in the boiling water, stirring occasionally, until 'al dente', **9 minutes**. Drain, reserving some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people), then return the **spaghetti** to the saucepan. Drizzle with **olive oil** to prevent sticking.

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

3



Make the carbonara sauce

While the pasta is cooking, whisk the egg in a medium bowl using a whisk or fork. Add the **grated Parmesan cheese** (see ingredients), **light thickened cream** (see ingredients) and season with **pepper**. Mix well and set aside. In a small bowl, combine the **vinegar**, **honey** and **olive oil** (2 tsp for 2 people / 1 tbs for 4 people). Set aside.

4



Cook the bacon

Heat a large frying pan over a medium-high heat. Add the **flaked almonds** and toast, stirring, until golden, **2-3 minutes**. Transfer to a small bowl. Return the pan to a medium-high heat with a drizzle of **olive oil**. Cook the **bacon** until golden, **7-8 minutes**. Add the **onion** and cook until softened and fragrant, **3 minutes**.

5



Bring everything together

Add the **spaghetti** to the pan with the **bacon** and toss to coat. Add 1/2 the **baby spinach leaves** and stir through until wilted. Remove the pan from the heat and pour in the **carbonara sauce** and some reserved **pasta water** (2 tbs for 2 people / 1/3 cup for 4 people). Mix well to combine. Season to taste.

TIP: Removing the pan from the heat before adding the egg is important to stop the eggs from scrambling.

TIP: If the sauce looks too thick, add more pasta water until the sauce is creamy and silky.

6



Serve up

Divide the easy bacon carbonara between bowls. Sprinkle with the toasted flaked almonds. In a medium bowl, combine the pear and remaining baby spinach leaves with the honey-vinegar dressing and serve on the side.

Enjoy!