



Creamy Bacon & Tomato Sugo with Fresh Fettuccine

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3930kJ (940Cal) | Protein 31.4g | Fat, total 41.8g - saturated 19.1g | Carbohydrate 105g - sugars 21.3g | Sodium 1230mg
Spicy (optional chilli flakes)

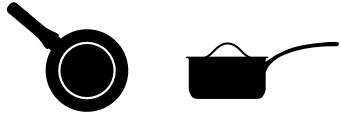
Contact us | hello@hellofresh.com.au
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Get ready

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'll need

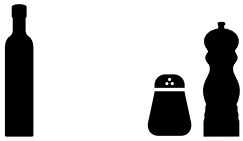
(along with the basics)



Large Frying Pan

Medium Saucepan

From the pantry



Olive Oil

Salt & Pepper

From the cool pouch

	2P	4P
Diced Bacon	1 sml pkt	1 lrg pkt
Garlic Paste	1 pkt (30g)	2 pkts (60g)
Light Cooking Cream	1 pkt (150ml)	2 pkts (300ml)
Shaved Parmesan Cheese	1 pkt	2 pkts
Egg Fettuccine	1 pkt	2 pkts

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. Sizzle



Diced Bacon

Garlic Paste

Chilli Flakes (Optional)

Tomato Sugo



Light Cooking Cream



Chicken Stock



Italian Herbs

2. Boil



Egg Fettuccine

3. Toss



Pear



Cucumber



Spinach & Rocket Mix



Shaved Parmesan Cheese



Basil



Balsamic Vinaigrette Dressing

- Boil a kettle of water
- Heat a large frying pan over medium heat with a **drizzle of olive oil**
- Cook **bacon**, stirring, until browned, **5-6 mins**
- Add **garlic paste** and a **pinch of chilli flakes** (if using) and cook until fragrant, **1 min**
- Add **tomato sugo, cream, stock, herb blend** and cook until slightly thickened, **2-3 mins**

- Once the kettle has boiled, pour the water into a saucepan over a high heat
- Bring to the boil, add **fettuccine** and cook until al dente, **3 mins**
- Using tongs, add **fettuccine** to the frying pan with a **dash of pasta water** and toss

- Slice **pear** and **cucumber**
- Add to a bowl with **spinach & rocket**
- **Drizzle** with **olive oil**, toss and **season**
- Divide **pasta** between bowls
- Top with **Parmesan** and tear over **basil**
- Add **balsamic vinaigrette** to **pear salad**, toss and serve on the side

