



Quick Truffle, Mushroom & Bacon Fettuccine

with Spinach, Rocket & Pear Salad

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Pear



Fettuccine



Diced Bacon



Sliced Mushrooms



Light Cooking Cream



Chicken-Style Stock Powder



Spinach & Rocket Mix



Truffle Oil



Diced Bacon

Prep in: 20-30 mins
Ready in: 25-35 mins

Eat Me Early

This fettuccine dish pairs the earthy flavour of mushroom and truffle with an easy creamy sauce. The side salad balances the richness of the pasta with peppery rocket, sweet pear and sharp Parmesan.

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

Pantry items

Olive Oil, Butter, Balsamic Vinegar, Honey

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pear	1	2
fettuccine	1 medium packet	1 large packet
butter*	20g	40g
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet	1 large packet
light cooking cream	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
balsamic vinegar*	1½ tsp	3 tsp
honey*	½ tsp	1 tsp
spinach & rocket mix	1 small bag	1 medium bag
truffle oil	1 bottle	1 bottle
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3547kJ (848Cal)	940kJ (225Cal)
Protein (g)	21.5g	5.7g
Fat, total (g)	46.3g	12.3g
- saturated (g)	18.7g	5g
Carbohydrate (g)	79.2g	21g
- sugars (g)	16.8g	4.5g
Sodium (mg)	1011mg	268mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3958kJ (946Cal)	937kJ (224Cal)
Protein (g)	28.5g	6.7g
Fat, total (g)	52.4g	12.4g
- saturated (g)	21.1g	5g
Carbohydrate (g)	80g	18.9g
- sugars (g)	17.3g	4.1g
Sodium (mg)	1458mg	345mg

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.

We're here to help!

Scan here if you have any questions or concerns



1



Cook the pasta & slice the pear

- Bring a medium saucepan of salted water to the boil. Thinly slice **pear**.
- To the saucepan of boiling water, add **fettuccine** and cook until 'al dente', **10 minutes**.
- Drain, reserving 1 cup of **pasta water**, then return the **pasta** to the saucepan. Drizzle with **olive oil** to prevent sticking.

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

3



Toss the salad

- In a medium bowl, combine the **balsamic vinegar**, the **honey** and **olive oil** (2 tsp for 2 people / 1 tbs for 4 people). Season with **salt** and **pepper** and mix well.
- Just before serving, add **pear** and **spinach & rocket mix** and toss to coat.

2



Make the sauce

- While the **pasta** is cooking, in a large frying pan, heat the **butter** and a drizzle of **olive oil** over high heat. Add **diced bacon** and **sliced mushrooms** and cook, stirring occasionally, until well browned, **5-6 minutes**.
- Reduce heat to low and add **light cooking cream** and **chicken-style stock powder**, stir to combine. Simmer until thickened, **2-3 minutes**.
- Add drained **fettuccine** and a splash of the reserved **cooking water** and toss to combine. Remove pan from heat and add splash more **pasta water**, if needed. Season to taste with **salt** and **pepper**.

Custom Recipe: If you've doubled your diced bacon, cook for an extra 2-3 minutes.

4



Serve up

- Divide the mushroom and bacon fettuccine between bowls.
- Drizzle some of the **truffle oil** over the pasta, to taste.
- Serve with the rocket and pear salad. Enjoy!

TIP: Truffle has a strong flavour, if you're not a fan, serve the pasta without it.

Rate your recipe

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