

# Quick Bacon & Mushroom Fettuccine Boscaiola

with Garlic Bread

TAKEAWAY FAVES

KID FRIENDLY

BESTSELLER











Bake-At-Home



Fettuccine







Garlic & Herb Seasoning

**Diced Bacon** 

Sliced Mushrooms



**Light Cooking** 



Chicken-Style Stock Powder



**Baby Spinach** 



Leaves







**Pantry items** 

Boscaiola is a creamy Italian pasta sauce which gets a smoky depth of flavour from the bacon, and a lovely meatiness from the mushrooms. It works a treat over al dente fettuccine, and paired with garlic ciabatta, perfect for mopping up any leftover sauce at the bottom of your bowl.

Eat Me Early

Prep in: 20-30 mins

Ready in: 25-35 mins

# 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

Large saucepan · Large frying pan

# Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
bake-at-home ciabatta	1	2
fettuccine	1 medium packet	2 medium packets
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet	1 large packet
butter*	50g	100g
garlic & herb seasoning	1 medium sachet	2 medium sachets OR 1 large sachet
light cooking cream	1 large packet	2 large packets
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 small bag	1 medium bag
Parmesan cheese	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4793kJ (1146Cal)	1043kJ (249Cal)
Protein (g)	32.2g	7g
Fat, total (g)	66.1g	14.4g
- saturated (g)	36.1g	7.9g
Carbohydrate (g)	102.5g	22.3g
- sugars (g)	10.5g	2.3g
Sodium (mg)	1886mg	410mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5181kJ (1238Cal)	1027kJ (245Cal)
Protein (g)	39.1g	7.8g
Fat, total (g)	72.8g	14.4g
- saturated (g)	38.6g	7.7g
Carbohydrate (g)	103.3g	20.5g
- sugars (g)	11g	2.2g
Sodium (mg)	2316mg	459mg

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





# Get prepped and cook the pasta

- Boil the kettle. Preheat oven grill to high.
- Finely chop garlic.
- Slice bake-at-home ciabatta in half lengthways, then slice each half diagonally.
- Half-fill a large saucepan with boiling water. Cook fettuccine, uncovered, over high heat, until 'al dente', 9 minutes.
- Reserve some pasta water (¼ cup for 2 people / ½ cup for 4 people). Drain pasta and return to saucepan. Drizzle with olive oil to prevent sticking.

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



# Finish sauce and make the garlic bread

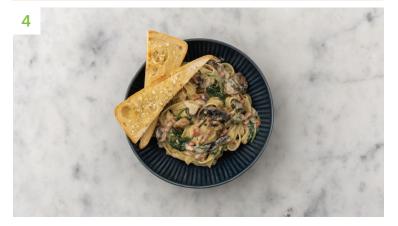
- Add cooked fettuccine, baby spinach leaves and Parmesan cheese, tossing, until wilted and combined, 1 minute. Season to taste, then remove pan from heat.
- Meanwhile, place garlic and remaining butter in a small heatproof bowl.
  Microwave in 10 second bursts until melted.
- Brush garlic butter over cut sides of ciabatta. Season with salt and pepper.
- Place garlic bread directly onto a wire rack in the oven. Grill until golden,
  5 minutes.



## Start the sauce

- Meanwhile, in a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook diced bacon, breaking up with a spoon, until beginning to brown, 2-3 minutes.
- Add sliced mushrooms and half the butter. Cook, stirring occasionally, until browned and softened, 6-8 minutes.
- Add garlic & herb seasoning and cook until fragrant, 1 minute.
- Add light cooking cream, chicken-style stock powder and reserved pasta water, stirring to combine. Cook until slightly thickened, 2-3 minutes.

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



# Serve up

- Divide bacon and mushroom fettuccine boscaiola between bowls.
- · Serve with garlic bread. Enjoy!

## Rate your recipe