



Quick Bacon & Mushroom Fettuccine Boscaiola with Garlic Bread

TAKEAWAY FAVES

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Garlic



Bake-At-Home Ciabatta



Fettuccine



Diced Bacon



Sliced Mushrooms



Garlic & Herb Seasoning



Light Cooking Cream



Chicken-Style Stock Powder



Baby Spinach Leaves



Parmesan Cheese



Diced Bacon

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

Eat Me Early

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.

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

Pantry items

Olive Oil, Butter

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)

*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.

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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!

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