

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)

^{*}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

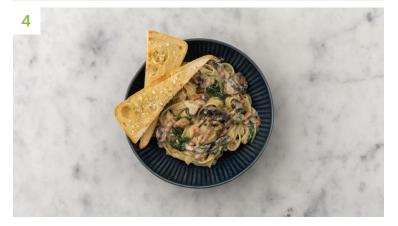
- Add cooked fettuccine, baby spinach leaves and Parmesan cheese, tossing, until wilted and combined, 1 minute. Season to taste, then remove pan from heat.
- Meanwhile, place garlic and remaining butter in a small heatproof bowl.
 Microwave in 10 second bursts until melted.
- Brush garlic butter over 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!

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