



Hearty Bacon & Mushroom Fettuccine Boscaiola with Garlic Bread

COSY COMFORTS

KID FRIENDLY

Grab your Meal Kit
with this symbol



Garlic



Bake-At-Home
Ciabatta



Fettuccine



Diced Bacon



Sliced Mushrooms



Garlic & Herb
Seasoning



Thickened Cream



Chicken-Style
Stock Powder



Baby Spinach
Leaves



Parmesan Cheese



Chicken
Breast



THE
GARFIELD
MOVIE

EXCLUSIVELY IN CINEMAS

IF ANYONE KNOWS ABOUT COMFORT FOOD, IT'S GARFIELD!
Our favourite feline movie star is drooling over this delicious
recipe, so we know you'll love it too. Get cosy, dig in and enjoy.

Boscaiola works a treat over 'al denté' fettuccine and when it's paired with garlic ciabatta, it makes the perfect base 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

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

1 Eat Me First

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 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
butter*	50g	100g
garlic & herb seasoning	1 medium sachet	1 large sachet
thickened cream	2 medium packets	4 medium packets
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 small packet	1 medium packet
Parmesan cheese	1 medium packet	1 large packet
chicken breast**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5378kJ (1285Cal)	1045kJ (250Cal)
Protein (g)	36.6g	7.1g
Fat, total (g)	67.2g	13.1g
- saturated (g)	36.3g	7.1g
Carbohydrate (g)	129.7g	25.2g
- sugars (g)	11.2g	2.2g
Sodium (mg)	2178mg	423mg
Dietary Fibre (g)	7.4g	1.6g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6094kJ (1457Cal)	897kJ (214Cal)
Protein (g)	73.2g	10.8g
Fat, total (g)	69.7g	10.3g
- saturated (g)	37.1g	5.5g
Carbohydrate (g)	129.8g	19.1g
- sugars (g)	11.2g	1.6g
Sodium (mg)	2247mg	331mg
Dietary Fibre (g)	7.5g	1.2g

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.



Bring it all together

- Add **cooked fettuccine**, **baby spinach leaves** and **Parmesan cheese**, tossing, until wilted and combined, **1 minute**. Season, remove 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**.

Custom Recipe: Return cooked chicken to pan with fettuccine.



Start the sauce

- 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 **thickened cream**, **chicken-style stock powder** and reserved **pasta water**, stirring to combine. Cook until slightly thickened, **2-3 minutes**.

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks. In a large frying pan, heat a drizzle of olive oil over high heat. Before cooking the bacon, cook chicken, tossing occasionally, until browned and cooked through, 5-6 minutes. Transfer to a bowl. Continue as above.



Serve up

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

Rate your recipe

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