



# Creamy Bacon & Cherry Tomato Spaghetti

with Parmesan Cheese & Spinach

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Spaghetti



Snacking Tomatoes



Thyme



Diced Bacon



Savoury Seasoning



Garlic Paste



Passata



Light Cooking Cream



Chicken-Style Stock Powder



Baby Spinach Leaves



Parmesan Cheese



Beef Mince

Prep in: **5-15** mins  
Ready in: **15-25** mins

This dish may be simple to create but it's bursting with complex flavours. Sweet tomatoes pair perfectly with salty bacon simmering in a herby, tomatoey sauce. Throw in some spaghetti and top with a scattering of Parmesan for an unforgettable dinner delight!

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

### Pantry items

Olive Oil

## 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                              |
|----------------------------|-----------------|---------------------------------------|
| <b>olive oil*</b>          | refer to method | refer to method                       |
| spaghetti                  | 1 medium packet | 1 large packet                        |
| snacking tomatoes          | 1 medium packet | 2 medium packets                      |
| thyme                      | 1 packet        | 1 packet                              |
| diced bacon                | 1 medium packet | 1 large packet                        |
| savoury seasoning          | 1 medium sachet | 2 medium sachets                      |
| garlic paste               | 1 medium packet | 2 medium packets                      |
| passata                    | 1 packet        | 2 packets                             |
| light cooking cream        | 1 medium packet | 1 large packet                        |
| chicken-style stock powder | ½ medium sachet | 1 medium sachet                       |
| baby spinach leaves        | 1 medium packet | 1 large packet                        |
| Parmesan cheese            | 1 medium packet | 1 large packet                        |
| beef mince**               | 1 medium packet | 2 medium packets<br>OR 1 large packet |

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

| Avg Qty           | Per Serving     | Per 100g       |
|-------------------|-----------------|----------------|
| Energy (kJ)       | 2886kJ (690Cal) | 642kJ (153Cal) |
| Protein (g)       | 26.6g           | 5.9g           |
| Fat, total (g)    | 27.1g           | 6g             |
| - saturated (g)   | 13.8g           | 3.1g           |
| Carbohydrate (g)  | 81g             | 18g            |
| - sugars (g)      | 12g             | 2.7g           |
| Sodium (mg)       | 1739mg          | 387mg          |
| Dietary Fibre (g) | 9g              | 2g             |

### Custom Recipe

| Avg Qty           | Per Serving     | Per 100g       |
|-------------------|-----------------|----------------|
| Energy (kJ)       | 3832kJ (916Cal) | 667kJ (159Cal) |
| Protein (g)       | 54.1g           | 9.4g           |
| Fat, total (g)    | 39.9g           | 6.9g           |
| - saturated (g)   | 19.4g           | 3.4g           |
| Carbohydrate (g)  | 81g             | 14.1g          |
| - sugars (g)      | 12g             | 2.1g           |
| Sodium (mg)       | 1813mg          | 316mg          |
| Dietary Fibre (g) | 9g              | 1.6g           |

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](https://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



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## Cook the spaghetti

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook **spaghetti** in boiling water until 'al dente', **10 minutes**.
- Reserve **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain **spaghetti**, then return to saucepan. Drizzle with **olive oil** to prevent sticking.

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## Bring it all together

- To pan, add **savoury seasoning** and **garlic paste** and cook until fragrant, **1 minute**.
- Stir in **passata**, **light cooking cream**, **chicken-style stock powder** (see **ingredients**), **thyme** and the **reserved pasta water** and simmer until slightly thickened, **2-3 minutes**.
- Remove from heat and stir in **baby spinach leaves** and **cooked spaghetti**. Season with **pepper**.

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## Cook the bacon

- Meanwhile, halve **snacking tomatoes**.
- Pick **thyme** leaves.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**.
- Add **snacking tomatoes** and cook until slightly blistered, **2-3 minutes**.

**Custom Recipe:** If you've added beef mince, heat a large frying pan over high heat. Before adding the diced bacon, cook beef mince (no need for oil!), breaking up with a spoon, until just browned, 3-4 minutes. Reduce heat to medium-high and continue as above.

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## Serve up

- Divide creamy bacon, cherry tomato and spinach spaghetti between bowls.
- Top with **Parmesan cheese** to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)