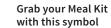


# Creamy Bacon & Cherry Tomato Spaghetti with Parmesan Cheese & Spinach

CLIMATE SUPERSTAR









Spaghetti

**Snacking Tomatoes** 





Thyme

Diced Bacon





Garlic Paste

Savoury Seasoning







Chicken-Style Stock Powder



Baby Spinach



Parmesan Cheese





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!

**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

 $Large\ saucepan\cdot Large\ frying\ pan$ 

## Ingredients

9		
	2 People	4 People
olive oil*	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 OR 1 large packet

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

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2886kJ (690Cal)	<b>642kJ</b> (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	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 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





# 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.



# 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.



#### 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.



## Serve up

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

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate