

Bacon & Mushroom Spaghetti Boscaiola

with Garlic Bread

KID FRIENDLY

Grab your meal kit with this number

12



Recipe Update

We've replaced the fettuccine in this recipe with spaghetti due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Garlic



Bake-At-Home Ciabatta



Spaghetti



Diced Bacon



Sliced Mushrooms



Garlic & Herb Seasoning



Light Cooking Cream



Baby Spinach Leaves



Parmesan Cheese



Diced Bacon



Chicken Breast

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

Eat Me First

Boscaiola works a treat over 'al denté' spaghetti 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.

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
spaghetti	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
light cooking cream	1 large packet	2 large packets
salt*	¼ tsp	½ tsp
baby spinach leaves	1 small packet	1 medium packet
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5377kJ (1285cal)	538kJ (129cal)
Protein (g)	36.7g	3.7g
Fat, total (g)	67.1g	6.7g
- saturated (g)	36.3g	3.6g
Carbohydrate (g)	129.6g	13g
- sugars (g)	11.2g	1.1g
Sodium (mg)	2176mg	217.8mg
Dietary Fibre (g)	9g	0.9g

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

2024 | CW35



Get prepped and cook 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 **spaghetti**, uncovered, over high heat, until 'al dente', **10 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 the sauce and make the garlic bread

- Add **cooked spaghetti**, **baby spinach leaves** and **Parmesan cheese**, tossing, until wilted and combined, **1 minute**. Season to taste with **salt** and **pepper**, then remove pan from heat.
- Meanwhile, in a small heatproof bowl, place **garlic** and remaining **butter**. 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 OPTIONS



DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.



ADD CHICKEN BREAST

Thinly slice into strips. Before cooking sauce, cook chicken breast, 4-6 minutes. Continue with recipe.



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 **light cooking cream**, the **salt** and **reserved pasta water**, stirring to combine. Cook until slightly thickened, **2-3 minutes**.



Serve up

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

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

