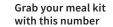


# Bacon & Mushroom Spaghetti Boscaiola

with Garlic Bread

KID FRIENDLY









Ciabatta



Spaghetti







Sliced Mushrooms





**Light Cooking** 



**Baby Spinach** 

Leaves



Parmesan Cheese





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!

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*	1/4 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.



# 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.



#### 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!







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

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

