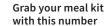


# Easy Creamy Bacon & Mushroom Spaghetti with Spinach & Apple Salad





















Sliced Mushrooms

Diced Bacon



Garlic & Herb



Seasoning





Parmesan Cheese





**Baby Spinach** 

Prep in: 15-25 mins Ready in: 25-35 mins



#### 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

Medium saucepan · Large frying pan

#### Ingredients

_		
	2 People	4 People
olive oil*	refer to method	refer to method
spaghetti	1 medium packet	1 large packet
brown onion	1	2
garlic	2 cloves	4 cloves
apple	1/2	1
diced bacon	1 medium packet	1 large packet
butter*	20g	40g
sliced mushrooms	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
Parmesan cheese	1 large packet	2 large packets
baby spinach leaves	1 small packet	1 medium packet
balsamic vinegar*	drizzle	drizzle

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3348kJ (800cal)	<b>347kJ</b> (83cal)
Protein (g)	31.5g	3.3g
Fat, total (g)	37.7g	3.9g
- saturated (g)	21.5g	2.2g
Carbohydrate (g)	80.2g	8.3g
- sugars (g)	15.2g	1.6g
Sodium (mg)	1165mg	120.7mg
Dietary Fibre (g)	8.8g	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.



## 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 the 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 with a drizzle of olive oil.

**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre.



## Bring it all together

- Return frying pan to high heat with the butter and a drizzle of olive oil.
  Cook sliced mushrooms and onion, stirring, until browned and softened,
  6-8 minutes.
- Reduce heat to medium, then add garlic and garlic & herb seasoning and cook until fragrant, 1 minute.
- Stir in **light cooking cream**, **reserved pasta water** and half the **Parmesan cheese**, until slighty thickened, **1-2 minutes**.
- Add cooked spaghetti and bacon, tossing to combine. Season with salt and pepper.



### Get prepped & cook the bacon

- Meanwhile, fnely chop brown onion and garlic.
- Thinly slice apple (see ingredients).
- 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. Transfer to a plate.



## Toss the salad & serve up

- In a medium bowl, combine apple, **baby spinach leaves** and a drizzle of **balsamic vinegar** and olive oil. Season to taste.
- Divide creamy bacon and mushroom spaghetti between bowls.
- Sprinkle with remaining Parmesan.
- · Serve with spinach and apple salad. Enjoy!







Follow method above, cooking in batches if necessary.



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.

