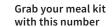


# Bacon & Mushroom Fettuccine Boscaiola

with Garlic Bread

KID FRIENDLY















Fettuccine



Diced Bacon



Sliced Mushrooms



Garlic & Herb

Seasoning



Light Cooking



Vegetable Stock Powder



**Baby Spinach** Leaves



Parmesan Cheese







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

Eat Me First

Boscaiola works a treat over 'al denté' fettuccine 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
fettuccine	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
vegetable stock powder	1 medium sachet	1 large sachet
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)	5361kJ (1281cal)	539kJ (129cal)
Protein (g)	35.9g	3.6g
Fat, total (g)	67g	6.7g
- saturated (g)	36.3g	3.7g
Carbohydrate (g)	129.3g	13g
- sugars (g)	11g	1.1g
Sodium (mg)	2139mg	215.2mg
Dietary Fibre (g)	9.2g	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 the 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 fettuccine, uncovered, over high heat, until 'al dente', 9 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 fettuccine, 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, place garlic and remaining butter in a small heatproof bowl.
  Microwave in 10 second bursts until melted. Brush garlic butter over cut sides of ciabatta. Season to taste. 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, then cook until fragrant, 1 minute. Add light cooking cream, vegetable stock powder and reserved pasta water, stirring to combine. Cook until slightly thickened, 2-3 minutes.



## Serve up

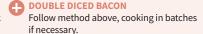
- Divide bacon and mushroom fettuccine boscaiola between bowls.
- Serve with garlic bread. Enjoy!







Thinly slice into strips. Before cooking sauce, cook chicken, 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.

