

# Quick Creamy Bacon & Mushroom Spaghetti

with Spinach & Apple Salad

Grab your meal kit with this number

12



Spaghetti



Brown Onion



Garlic



Apple



Diced Bacon



Sliced Mushrooms



Garlic & Herb Seasoning



Light Cooking Cream



Parmesan Cheese



Baby Spinach Leaves



Diced Bacon



Chicken Breast

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

 Eat Me First

Check out how much good stuff is about to go into this dish. Between the tender mushrooms, crispy bacon and sharp Parmesan, we really don't know why you're still reading this. Get started and enjoy every bite of this perfect pasta!

### Pantry items

Olive Oil, Butter, Balsamic Vinegar

## 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
<b>olive oil*</b>	refer to method	refer to method
spaghetti	1 medium packet	1 large packet
brown onion	1	2
garlic	2 cloves	4 cloves
apple	½	1
diced bacon	1 medium packet	1 large packet
<b>butter*</b>	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
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3345kJ (799cal)	348kJ (83cal)
Protein (g)	30g	3.1g
Fat, total (g)	38.3g	4g
- saturated (g)	22.2g	2.3g
Carbohydrate (g)	79.5g	8.3g
- sugars (g)	15g	1.6g
Sodium (mg)	1116mg	116mg
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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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.

3



## 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**, then cook until fragrant, **1 minute**.
- Stir in **light cooking cream**, **reserved pasta water** and half the **Parmesan cheese**, until slightly thickened, **1-2 minutes**.
- Add **cooked spaghetti** and **bacon**, tossing to combine. Season with **salt** and **pepper**.

### 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.

2



## Get prepped and cook the bacon

- Meanwhile, finely 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.

4



## 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!

## We're here to help!

Scan here if you have any questions or concerns

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

