

Mushroom & Bacon Spaghetti

with Truffle Oil & Rocket-Apple Salad

TAKEAWAY FAVES

HELLOHERO

Grab your meal kit with this number

26



Spaghetti



Apple



Brown Onion



Diced Bacon



Sliced Mushrooms



Thickened Cream



Chicken Stock Pot



Spinach & Rocket Mix



Truffle Oil



Diced Bacon



Parmesan Cheese

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

 Eat Me First

This pasta dish pairs the earthy flavour of mushroom and bacon with an easy creamy sauce. The side salad balances the richness of the pasta with peppery rocket and sweet apple.

Pantry items

Olive Oil, Butter, Balsamic Vinegar, Honey

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
spaghetti	1 medium packet	2 medium packets
apple	1	2
brown onion	½	1
diced bacon	1 medium packet	1 large packet
butter*	20g	40g
sliced mushrooms	1 medium packet	1 large packet
thickened cream	1 medium packet	2 medium packets
chicken stock pot	½ packet	1 packet
balsamic vinegar*	1½ tsp	3 tsp
honey*	½ tsp	1 tsp
spinach & rocket mix	½ medium packet	1 medium packet
truffle oil	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3611kJ (863cal)	375kJ (90cal)
Protein (g)	23g	2.4g
Fat, total (g)	46.5g	4.8g
- saturated (g)	18.6g	1.9g
Carbohydrate (g)	84.6g	8.8g
- sugars (g)	22.5g	2.3g
Sodium (mg)	1005mg	104.5mg
Dietary Fibre (g)	9.2g	1g

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.

1



Cook the pasta

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook **spaghetti** in boiling water until 'al dente', **10 minutes**.
- While the pasta is cooking, thinly slice **apple**. Finely chop **brown onion**.
- Reserve some **pasta water**. Drain then return the **pasta** to the saucepan. Drizzle with **olive oil** to prevent sticking.

TIP: 'Al dente' means the pasta is cooked through but still has a bit of firmness in the middle.

3



Toss the salad

- In a medium bowl, combine the **balsamic vinegar**, **honey** and **olive oil** (2 tsp for 2 people / 1 tbs for 4 people). Season to taste and mix well.
- Just before serving, add **apple** and **spinach & rocket mix** (see ingredients) and toss to coat.

2



Make the sauce

- While the pasta is cooking, in a large frying pan, heat the **butter** and a drizzle of **olive oil** over high heat. Add **diced bacon**, **onion** and **sliced mushrooms** and cook, stirring occasionally, until well browned, **5-6 minutes**.
- Reduce frying pan heat to low and add **thickened cream** and **chicken stock pot** (see ingredients), stirring to combine. Simmer until thickened, **2-3 minutes**.
- Add **cooked spaghetti** and a splash of the **reserved pasta water** to the pan, tossing to combine. Remove pan from heat and add splash more **cooking water** if needed. Season to taste with **salt** and **pepper**.

4



Serve up

- Divide the mushroom and bacon spaghetti between bowls.
- Drizzle with some of **truffle oil**.
- Serve with the rocket and apple salad. Enjoy!

TIP: Truffle has a strong flavour, if you're not a fan, serve the pasta without it.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW45



CUSTOM OPTIONS



DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.



ADD PARMESAN CHEESE

Sprinkle over before serving.

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

