

# 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 spaghetti 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
<b>olive oil*</b>	refer to method	refer to method
spaghetti	¾ packet	1½ packets
apple	1	2
brown onion	½	1
<b>butter*</b>	20g	40g
diced bacon	1 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
thickened cream	1 packet	2 packets
chicken stock pot	½ packet	1 packet
<b>balsamic vinegar*</b>	1½ tsp	3 tsp
<b>honey*</b>	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)	3594kJ (859cal)	374kJ (89cal)
Protein (g)	23g	2.4g
Fat, total (g)	46.5g	4.8g
- saturated (g)	18.6g	1.9g
Carbohydrate (g)	83.6g	8.7g
- sugars (g)	21.6g	2.2g
Sodium (mg)	1005mg	104.5mg
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 pasta

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

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

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, then add **thickened cream** and **chicken stock pot (see ingredients)**, stir to combine. Simmer until thickened, **2-3 minutes**.
- Add **cooked spaghetti** and a splash of the **reserved pasta water** to the pan and toss to combine. Remove pan from heat, then add a splash more cooking water if needed. Season to taste with **salt** and **pepper**.

4



## Serve up

- Divide mushroom and bacon spaghetti between bowls.
- Drizzle pasta with some **truffle oil**.
- Serve with the rocket-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 | CW47



### 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.

