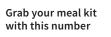


# Bacon & Mushroom Boscaiola

with Fettuccine & Garlic Bread

HELLOHERO

KID FRIENDLY









Bake-At-Home Ciabatta



Fettuccine









Herb & Mushroom

Sliced Mushrooms



Light Cooking



Chicken Stock





**Baby Spinach** Leaves

Parmesan Cheese





**Pantry items** Olive Oil, Butter

Prep in: 20-30 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

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	1 large packet
diced bacon	1 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
butter*	50g	100g
herb & mushroom seasoning	1 sachet	2 sachets
light cooking cream	1 large packet	2 large packets
chicken stock pot	1 small packet	1 medium packet
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)	5368kJ (1283cal)	1050kJ (205cal)
Protein (g)	36g	7g
Fat, total (g)	66.1g	12.9g
- saturated (g)	36g	7g
Carbohydrate (g)	128.7g	25.2g
- sugars (g)	10.9g	2.1g
Sodium (mg)	2214mg	433.3mg
Dietary Fibre (g)	9.6g	1.9g
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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 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 sauce and make garlic bread

- Add cooked fettuccine, baby spinach leaves and Parmesan cheese, tossing, until wilted and combined, 1 minute. Season to taste, then remove pan from heat.
- Meanwhile, place garlic and remaining butter in a small mircowave-safe bowl. Microwave in 10 second bursts until melted. Brush garlic butter over cut sides of ciabatta. Season with salt and pepper. Place garlic bread directly on a wire rack in the oven. Grill until golden, 5 minutes.



#### Start 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 herb & mushroom seasoning and cook until fragrant, 1 minute.
- Add light cooking cream, chicken stock pot and reserved pasta water, stirring to combine. Cook until slightly thickened, 2-3 minutes.



## Finish & serve

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





#### ADD CHICKEN BREAST

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

