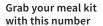


Weeknight Bacon & Tomato Spaghetti with Apple Salad













Spaghetti









Snacking Tomatoes





Garlic & Herb



Seasoning



Parmesan Cheese



Baby Cos Lettuce





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 sweet tomatoes, 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

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
spaghetti	1 medium packet	1 large packet	
brown onion	1	2	
garlic	2 cloves	4 cloves	
apple	1/2	1	
snacking tomatoes	1 packet	2 packets	
diced bacon	1 medium packet	1 large packet	
butter*	20g	40g	
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 cos lettuce	½ head	1 head	
balsamic vinegar*	drizzle	drizzle	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3426kJ (818Cal)	764kJ (182Cal)
Protein (g)	32.1g	7.2g
Fat, total (g)	39.1g	8.7g
- saturated (g)	22.6g	5g
Carbohydrate (g)	80.7g	18g
- sugars (g)	15.3g	3.4g
Sodium (mg)	1221mg	272mg
Dietary Fibre (g)	9g	2g

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.



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', 9 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.



Bring it all together

- Return frying pan to high heat with the butter and a drizzle of olive oil.
 Cook tomatoes and onion, stirring, until browned and softened,
 3-5 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 slighty thickened, 1-2 minutes.
- Add cooked spaghetti and bacon, tossing to combine. Season with salt and pepper.



Get prepped and cook the bacon

- Meanwhile, finely chop brown onion and garlic.
- Thinly slice apple (see ingredients). Roughly chop snacking tomatoes.
- 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.



Finish & serve

- In a medium bowl, combine apple, **baby cos lettuce (see ingredients)** and a drizzle of **balsamic vinegar** and olive oil. Season to taste.
- Divide bacon and tomato spaghetti between bowls.
- · Sprinkle with remaining Parmesan.
- Serve with apple salad. Enjoy!







Follow method above, cooking in batches if necessary.



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

