

Weeknight Bacon & Tomato Spaghetti

with Apple Salad

Grab your meal kit with this number

12



Spaghetti



Brown Onion



Garlic



Apple



Snacking Tomatoes



Diced Bacon



Garlic & Herb Seasoning



Light Cooking Cream



Parmesan Cheese



Baby Cos Lettuce



Diced Bacon



Chicken Breast

Recipe Update

We've replaced the mushrooms in this recipe with snacking tomatoes due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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

	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	½	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.

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', **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.

3



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 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). 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.

4



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!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW07



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

