



# Bacon & Mushroom Fettuccine Boscaiola

with Garlic Bread

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Bake-At-Home Ciabatta



Fettuccine



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Baby Spinach Leaves



Diced Bacon



Sliced Mushrooms



Light Cooking Cream



Shaved Parmesan Cheese



Diced Bacon

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

Eat Me Early

Boscaiola is a creamy Italian pasta sauce which gets a smoky depth of flavour from the bacon, and a lovely meatiness from the mushrooms. It works a treat over al dente fettuccine, and paired with garlic ciabatta, perfect for mopping up any leftover sauce at the bottom of your bowl.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter



## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet	1 large packet
<b>butter*</b>	50g	100g
garlic & herb seasoning	1 medium sachet	1 large sachet
light cooking cream	1 large packet	2 large packets
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 small bag	1 medium bag
shaved Parmesan cheese	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4798kJ (1146Cal)	1044kJ (249Cal)
Protein (g)	32g	7g
Fat, total (g)	66.2g	14.4g
- saturated (g)	36.2g	7.9g
Carbohydrate (g)	102.6g	22.3g
- sugars (g)	10.5g	2.3g
Sodium (mg)	1887mg	411mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5188kJ (1239Cal)	1028kJ (245Cal)
Protein (g)	38.7g	7.7g
Fat, total (g)	73.1g	14.5g
- saturated (g)	38.7g	7.7g
Carbohydrate (g)	103.4g	20.5g
- sugars (g)	11.1g	2.2g
Sodium (mg)	2319mg	460mg

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.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped and cook pasta

- Boil the kettle. Preheat the 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 a high heat, until 'al dente', **9 minutes**.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people). Drain **pasta** and return to saucepan.

**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 **shaved 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 heatproof 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 onto 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 1/2 the **butter**. Cook, stirring occasionally, until browned and softened, **6-8 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Add **light cooking cream**, **chicken-style stock powder** and reserved **pasta water**, stirring to combine. Cook until slightly thickened, **2-3 minutes**.

**Custom Recipe:** If you've doubled your diced bacon, cook it for an extra 2-3 minutes before adding the mushrooms.



## Serve up

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

## Rate your recipe

Did we make your tastebuds happy?

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