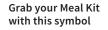


Bacon & Mushroom Fettuccine Boscaiola

with Garlic Bread

TAKEAWAY FAVES

KID FRIENDLY











Ciabatta



Fettuccine



Garlic & Herb

Seasoning



Chicken-Style



Stock Powder



Diced Bacon



Baby Spinach Leaves





Light Cooking Cream





Diced Bacon



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.



Prep in: 20-30 mins

Ready in: 25-35 mins

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

| ingi calcino | | | | |
|-------------------------------|-------------------|--------------------|--|--|
| | 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 packet (90g) | 1 packet (180g) | | |
| sliced mushrooms | 1 medium packet | 1 large packet | | |
| butter* | 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.

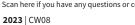
Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo 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