



Bacon & Mushroom Spaghetti

with Spinach, Rocket & Pear Salad

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Pear



Diced Bacon



Garlic & Herb Seasoning



Sliced Mushrooms



Spaghetti



Light Cooking Cream



Grated Parmesan Cheese



Spinach & Rocket Mix



Diced Bacon

Hands-on: **30-40 mins**
Ready in: **35-45 mins**

Eat Me Early

Jazz up your weeknight spaghetti with this perfect pasta dish! The silky cream sauce brings the tender mushrooms and golden bacon together like a treat, and the sharp and peppery side salad provides the perfect flavour contrast.

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

Pantry items

Olive Oil, Butter, Balsamic Vinegar

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
garlic	2 cloves	4 cloves
pear	½	1
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 medium sachet	1 large sachet
sliced mushrooms	1 medium packet	1 large packet
butter*	20g	40g
spaghetti	1 medium packet	1 large packet
light cooking cream	1 medium packet	1 large packet
grated Parmesan cheese	2 packets (60g)	4 packets (120g)
spinach & rocket mix	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3479kJ (831Cal)	767kJ (183Cal)
Protein (g)	33.8g	7.4g
Fat, total (g)	38g	8.4g
- saturated (g)	21.8g	4.8g
Carbohydrate (g)	83.9g	18.5g
- sugars (g)	15.5g	3.4g
Sodium (mg)	1205mg	266mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3860kJ (922Cal)	774kJ (184Cal)
Protein (g)	41.5g	8.3g
Fat, total (g)	44.3g	8.9g
- saturated (g)	24g	4.8g
Carbohydrate (g)	84.3g	16.9g
- sugars (g)	16g	3.2g
Sodium (mg)	1630mg	327mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Get prepped

Bring a medium saucepan of salted water to the boil. Finely chop **brown onion**. Finely chop **garlic**. Thinly slice **pear** (see ingredients) into wedges.



Cook the pasta

While mushrooms are cooking, cook **spaghetti** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain **pasta** and return to saucepan.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Cook the bacon

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.

CUSTOM RECIPE

If you've doubled your diced bacon, cook it for an extra 2-3 minutes.



Bring it all together

When mushrooms are done, reduce frying pan heat to low. Stir through **light cooking cream** and 1/2 the **grated Parmesan cheese** until heated through. Return **bacon** to pan, then add cooked **spaghetti** and a splash of **pasta water**. Season with **salt** and **pepper**. Toss to combine, then remove from heat. In a medium bowl, combine **pear**, **spinach & rocket mix** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.



Cook the mushrooms

Return frying pan to medium-high heat with another drizzle of **olive oil**, if needed. Cook **onion**, stirring, until softened, **4-5 minutes**. Add **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**. Add **sliced mushrooms** and the **butter** and cook, stirring, until browned and softened, **7-8 minutes**.



Serve up

Divide bacon and mushroom spaghetti between bowls. Sprinkle with remaining Parmesan. Serve with spinach, rocket and pear salad.

Enjoy!

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