



# Creamy Bacon & Mushroom Spaghetti

with Spinach & Pear Salad

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Pear



Garlic & Herb Seasoning



Spaghetti



Baby Spinach Leaves



Diced Bacon



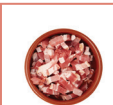
Sliced Mushrooms



Light Cooking Cream



Grated Parmesan Cheese



Diced Bacon

Prep in: 30-40 mins  
Ready in: 35-45 mins

Eat Me Early

Check out how much good stuff is about to go in this dish. Between the tender mushrooms, 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!

**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
<b>olive oil*</b>	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
<b>butter*</b>	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)
baby spinach leaves	1 small bag	1 medium bag
<b>balsamic vinegar*</b>	drizzle	drizzle
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3436kJ (821Cal)	757kJ (181Cal)
Protein (g)	33.5g	7.4g
Fat, total (g)	38.3g	8.4g
- saturated (g)	21.8g	4.8g
Carbohydrate (g)	80.5g	17.7g
- sugars (g)	15.5g	3.4g
Sodium (mg)	1212mg	267mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3807kJ (909Cal)	763kJ (182Cal)
Protein (g)	41.1g	8.2g
Fat, total (g)	44.5g	8.9g
- saturated (g)	24.1g	4.8g
Carbohydrate (g)	80.1g	16.1g
- sugars (g)	15.6g	3.1g
Sodium (mg)	1646mg	330mg

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

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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. Set aside.

**Little cooks:** Don your goggles and have a go at peeling off the onion's outer layer!



## Cook the pasta

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

**Little cooks:** Lend a hand by tossing the salad.



## 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 creamy bacon and mushroom spaghetti between bowls. Sprinkle with remaining Parmesan.
- Serve with spinach and pear salad. Enjoy!

**Little cooks:** Add the finishing touch by sprinkling over the Parmesan!

## Rate your recipe

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