



Creamy Bacon & Mushroom Spaghetti

with Spinach & Apple Salad

CUSTOMER FAVOURITE

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Apple



Diced Bacon



Garlic & Herb Seasoning



Sliced Mushrooms



Spaghetti



Light Cooking Cream



Shaved Parmesan Cheese



Baby Spinach Leaves



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 into 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

Wash your hands and any fresh food.

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
brown onion	1	2
garlic	2 cloves	4 cloves
apple	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
shaved Parmesan cheese	1 packet (52g)	2 packets (104g)
baby spinach leaves	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)	3352kJ (801Cal)	745kJ (178Cal)
Protein (g)	31.2g	6.9g
Fat, total (g)	38g	8.4g
- saturated (g)	21.8g	4.8g
Carbohydrate (g)	80.2g	17.8g
- sugars (g)	15g	3.3g
Sodium (mg)	1191mg	265mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3741kJ (894Cal)	756kJ (181Cal)
Protein (g)	37.9g	7.7g
Fat, total (g)	44.8g	9.1g
- saturated (g)	24.4g	4.9g
Carbohydrate (g)	81.1g	16.4g
- sugars (g)	15.5g	3.1g
Sodium (mg)	1623mg	328mg

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

- Bring a medium saucepan of salted water to the boil.
- Finely chop **brown onion**. Finely chop **garlic**.
- Thinly slice **apple** (see ingredients). Set aside.



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 **shaved 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 **apple**, **baby spinach leaves** and a drizzle of the **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 creamy bacon and mushroom spaghetti between bowls. Sprinkle with remaining Parmesan.
- Serve with spinach and apple salad. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate