

# Creamy Bacon & Mushroom Spaghetti

with 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



Mixed Salad Leaves

### Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: 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!

### 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 sachet	2 sachets
sliced mushrooms	1 medium packet (150g)	1 large packet (300g)
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)
mixed salad leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3630kJ (868Cal)	783kJ (187Cal)
Protein (g)	35g	7.5g
Fat, total (g)	38.2g	8.2g
- saturated (g)	21.8g	4.7g
Carbohydrate (g)	90.9g	19.6g
- sugars (g)	16.7g	19.6g
Sodium (mg)	1204mg	260mg

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.



## Get prepped

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



## Cook the pasta

While the mushrooms are cooking, add the **spaghetti** to the boiling water. Cook until 'al dente', **10 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain the **pasta** and return to the 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 a medium-high heat. Cook the **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**. Transfer to a plate.



## Bring it all together

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



## Cook the veggies

Return the pan to a medium-high heat. Cook the **onion**, stirring, until softened, **4-5 minutes**. Add the **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**. Add the **sliced mushrooms** and **butter** and cook, stirring, until browned and softened, **7-8 minutes**.



## Serve up

Divide the creamy bacon and mushroom spaghetti between bowls. Sprinkle with the remaining Parmesan. Serve with the pear and Parmesan salad.

## Enjoy!

## Rate your recipe

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