

Bacon & Cherry Tomato Spaghetti

with Silverbeet & Garlic Pangrattato

Grab your Meal Kit with this symbol



Carrot



Silverbeet



Garlic



Cherry/ Snacking Tomatoes



Spaghetti



Panko Breadcrumbs



Diced Bacon



Garlic & Herb Seasoning



Light Cooking Cream




Vegetable Stock Pot



Grated Parmesan Cheese



Chilli Flakes (Optional)

 Hands-on: **20-30 mins**
 Ready in: **25-35 mins**
 Spicy (optional chilli flakes)

Step up your spaghetti game with this failproof four-step recipe. Not just a pretty pop of colour, the roasted cherry tomatoes are the perfect accompaniment to the creamy bacon sauce, offering sweetness and acidity to balance out the richness.

Pantry items

Olive Oil, Brown Sugar

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 with a lid · Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
silverbeet	1 medium bag	1 large bag
garlic	1 clove	2 cloves
cherry/snacking tomatoes	1 punnet	2 punnets
brown sugar*	pinch	pinch
spaghetti	1 medium packet	1 large packet
panko breadcrumbs	½ medium packet	1 medium packet
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 sachet	2 sachets
light cooking cream	1 medium packet	1 large packet
vegetable stock pot	1 packet (20g)	1 packet (40g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
chilli flakes (optional)	pinch	pinch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3442kJ (822Cal)	709kJ (169Cal)
Protein (g)	29.7g	6.1g
Fat, total (g)	31.9g	6.6g
- saturated (g)	14.4g	3g
Carbohydrate (g)	98.6g	20.3g
- sugars (g)	15.9g	3.3g
Sodium (mg)	1807mg	372mg

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 & roast the tomatoes

- Preheat oven to **220°C/200°C fan-forced**. Bring a medium saucepan of salted water to the boil.
- Grate **carrot**. Roughly chop **silverbeet**. Finely chop **garlic**.
- Place **cherry tomatoes** on a lined oven tray. Drizzle with **olive oil**. Sprinkle with a pinch of **brown sugar** and **salt**. Roast until blistered, **15-20 minutes**.



Bring it all together

- Return frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **diced bacon** and **carrot**, breaking bacon up with a spoon, until browned, **3-4 minutes**. Add **garlic & herb seasoning**. Cook until fragrant, **1 minute**.
- Reduce heat to medium. Stir in **light cooking cream**, **vegetable stock pot**, **silverbeet**, **grated Parmesan cheese** and 1/2 the **reserved pasta water**. Simmer until reduced slightly, **2-3 minutes**.
- Stir in **spaghetti**, **tomatoes** and a splash more **pasta water**. Cook, stirring, until heated through, **1-2 minutes**.



Cook the spaghetti & pangrattato

- While tomatoes are roasting, cook **spaghetti** in the boiling water until 'al dente', **10 minutes**.
- Meanwhile, heat a good drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook **panko breadcrumbs** (see ingredients) and **garlic**, stirring occasionally, until fragrant and golden brown, **3-4 minutes**. Transfer to a small bowl. Season with **salt** and **pepper** to taste.
- When spaghetti is done, reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people), then drain **spaghetti** and return to saucepan. Drizzle with a little **olive oil** to prevent sticking. Cover to keep warm.

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



Serve up

- Season creamy bacon and cherry tomato spaghetti to taste, then divide between bowls.
- Sprinkle with garlic pangrattato and **chilli flakes** (if using) to serve.

Enjoy!