



Quick Bacon & Mushroom Fettuccine Boscaiola

with Garlic Bread

Grab your Meal Kit with this symbol



Garlic



Bake-At-Home Ciabatta



Fettuccine



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Baby Spinach Leaves



Diced Bacon



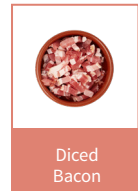
Sliced Mushrooms



Light Cooking Cream



Grated Parmesan Cheese



Diced Bacon

Prep in: 20-30 mins
Ready in: 25-35 mins

Eat Me Early

Boscaiola is a creamy Italian pasta sauce which gets a smoky depth of flavour from the bacon, and a lovely meatiness from the mushrooms. It works a treat over al dente fettuccine, and served alongside garlic ciabatta, perfect for mopping up any leftover sauce at the bottom of your bowl.

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

Pantry items

Olive Oil, Butter

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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
bake-at-home ciabatta	1	2
fettuccine	1 medium packet	1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet	1 large packet
butter*	50g	100g
garlic & herb seasoning	1 medium sachet	1 large sachet
light cooking cream	1 large packet	2 large packets
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4824kJ (1153Cal)	1045kJ (250Cal)
Protein (g)	32.9g	7.1g
Fat, total (g)	66.5g	14.4g
- saturated (g)	36.3g	7.9g
Carbohydrate (g)	102.2g	22.1g
- sugars (g)	10.5g	2.3g
Sodium (mg)	1905mg	413mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5212kJ (1246Cal)	1029kJ (246Cal)
Protein (g)	39.8g	7.9g
Fat, total (g)	73.3g	14.5g
- saturated (g)	38.8g	7.7g
Carbohydrate (g)	103g	20.3g
- sugars (g)	11g	2.2g
Sodium (mg)	2335mg	461mg

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



2022 | CW42



Get prepped & cook the pasta

- Boil the kettle. Preheat the oven grill to high.
- Finely chop **garlic**.
- Slice **bake-at-home ciabatta** in half lengthways, then slice each half diagonally.
- Half-fill a large saucepan with the boiling water.
- Cook **fettuccine**, uncovered, over a high heat, until 'al dente', 9 minutes.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people). Drain **pasta** and return to saucepan.

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



Finish the sauce & grill the garlic bread

- Add cooked **fettuccine**, the **baby spinach leaves** and **grated Parmesan cheese**, tossing, until wilted and combined, **1 minute**. Season to taste, then remove pan from heat.
- Meanwhile, place **garlic** and remaining **butter** in a small heatproof bowl. Microwave in **10 second** bursts until melted.
- Brush **garlic butter** over cut sides of **ciabatta**. Season with **salt** and **pepper**.
- Place **garlic bread** directly onto a wire rack in the oven. Grill until golden, **5 minutes**.



Start the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon**, breaking up with a spoon, until beginning to brown, **2-3 minutes**.
- Add **sliced mushrooms** and 1/2 the **butter**. Cook, stirring occasionally, until browned and softened, **6-8 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Add **light cooking cream**, **chicken-style stock powder** and reserved **pasta water**, stirring to combine. Cook until slightly thickened, **2-3 minutes**.

Custom Recipe: If you doubled the diced bacon, cook it for an extra 2-3 minutes before adding the mushrooms.



Serve up

- Divide bacon and mushroom fettuccine boscaiola between bowls.
- Serve with garlic bread. Enjoy!

Rate your recipe

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