



OCT  
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## Bacon and Mushroom Bourguignon

with Fresh Fusilli Noodles

Our twist on the classic bourguignon doesn't have to simmer for hours on the stovetop. The secret? Using flavourful smoked bacon instead of stewing beef!



Prep  
30 min



level 1



Portobello  
Mushrooms



Double-Smoked  
Bacon



Fresh Fusilli  
Noodles



Carrot



Onion



Garlic



Tomato Paste



Thyme



Soy Sauce



Beef Broth  
Concentrate



Sherry Vinegar

## Ingredients

	2 People	4 People
Double-Smoked Bacon	1 pkg (100 g)	2 pkg (200 g)
Portobello Mushrooms	4	8
Fresh Fusilli Noodles	1) 2) 1 pkg (170 g)	2 pkg (340 g)
Carrot, finely chopped	1 pkg (170 g)	2 pkg (340 g)
Onion, finely chopped	1 pkg (56 g)	2 pkg (113 g)
Garlic	2 cloves	4 cloves
Tomato Paste	1 pkg (3 tbsp)	2 pkg (6 tbsp)
Beef Broth Concentrate	1	2
Soy Sauce	1) 3) 1 pkg (1 tsp)	2 pkg (2 tsp)
Sherry Vinegar	4) 1 bottle (2 tbsp)	2 bottle (4 tbsp)
Thyme	1 pkg (7 g)	2 pkg (14 g)
Butter*	5) 1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp

Olive or Canola Oil\*

**Nutrition per person** Calories: 827 cal | Fat: 49 g | Protein: 20 g | Carbs: 90 g | Fibre: 7 g | Sodium: 1399 mg

*Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

\*Not Included

## Allergens

- 1) Wheat/Blé
- 2) Egg/Oeuf
- 3) Soy/Soja
- 4) Sulphites/Sulfites
- 4) Milk/Lait

## Tools

Large Non-Stick Pan, Medium Pot, Measuring Cup, Measuring Spoons

Ruler

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**1 Prep: Wash and dry all produce.** Mince or grate the **garlic**. Strip **2 tbsp thyme leaves** (double for 4 people) off the stems. Chop the **mushrooms** into 1-inch cubes. Chop the **bacon** into 1/2-inch cubes.

**2 Crisp the bacon:** Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then **bacon**. Cook, stirring occasionally, until crispy, 5-6 min. Transfer the **bacon** to a paper towel-lined plate.



**3 Make the sauce:** Reduce the heat to medium. Discard all but **1 tbsp fat** from the pan. Add the **onion, carrot, mushrooms, thyme** and **garlic** to the same pan. Cook, stirring occasionally, until mushrooms are golden-brown, 6-8 min.

**4 Cook the noodles:** Meanwhile, bring a medium pot of **salted water** to a boil. Add the **noodles** to the boiling water and cook until al dente, 2-3 min. When noodles are done, drain, reserving **1 cup noodle water** (double for 4 people).



**5 Finish the sauce:** Stir in **tomato paste, beef broth concentrate, soy sauce, vinegar, sugar** and **reserved noodle water** to the mushroom mixture. Bring to a simmer, then remove from heat. Stir in the **butter**.

**6 Finish and serve:** Toss the **noodles** into the pan with the sauce. Divide into bowls and sprinkle with the **crispy bacon**. Enjoy!

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