

Bacon & Cheese Fettuccine

with Pear Salad

Grab your Meal Kit with this symbol



Garlic



Zucchini



Pear



Light Cooking Cream



Chicken Stock Pot



Grated Parmesan Cheese



Fettuccine



Diced Bacon



Sliced Mushrooms



Mixed Salad Leaves

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. 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: **25-35 mins**
 Ready in: **30-40 mins**

 Eat Me Early

There's a lot to love about this rich bowl of pasta, from the crisp bacon to the meaty mushrooms and gooey parmesan. With plenty of greens to balance things out, this is our our kind of dinner!

Pantry items

Olive Oil, Balsamic Vinegar, Honey, Egg

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
garlic	2 cloves	4 cloves
zucchini	1	2
pear	½	1
balsamic vinegar*	2 tsp	1 tbs
honey*	½ tsp	1 tsp
egg*	1	2
light cooking cream	1 medium packet	1 large packet
chicken stock pot	1 packet (20g)	1 packet (40g)
grated parmesan cheese	1 packet	2 packets
fettuccine	1 medium packet	1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet	1 large packet
mixed salad leaves	1 medium bag	1 large bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3630kJ (868Cal)	812kJ (194Cal)
Protein (g)	35.1g	7.8g
Fat, total (g)	40.9g	9.1g
- saturated (g)	18.5g	4.1g
Carbohydrate (g)	85.6g	19.1g
- sugars (g)	12.4g	2.8g
Sodium (mg)	1395mg	312mg

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.

1



Get prepped

Bring a medium saucepan of salted water to the boil. Finely chop the **garlic**. Thinly slice the **zucchini** into half-moons. Thinly slice the **pear** (see ingredients) into wedges. In a medium bowl, combine the **balsamic vinegar**, the **honey** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Set aside.

4



Cook the bacon & veggies

While the pasta is cooking, heat a drizzle of **olive oil** in large frying pan over a medium-high heat. Cook the **diced bacon**, breaking up with a spoon, until crisp, **5-6 minutes**. Add the **sliced mushrooms** and **zucchini** and cook, stirring, until softened, **5-6 minutes**. Add the **garlic** and cook until fragrant, **1 minute**.

2



Make the sauce

Separate the **egg yolk** from the **egg white**. In a second medium bowl, combine the **egg yolk**, **light cooking cream**, **chicken stock pot** and **grated parmesan cheese**. Season with **pepper**, whisk with a fork and set aside.

TIP: Using just egg yolk in this recipe makes the sauce thick and rich!

5



Bring it all together

Reduce the heat to medium. Add the **fettuccine** and **creamy sauce mixture** to the pan and cook, tossing, until the pasta is coated and the sauce is heated through, **2 minutes**. Season, then remove from the heat.

TIP: If your frying pan isn't big enough, toss everything together in the saucepan!

TIP: Add a splash of the reserved pasta water if the sauce is too thick.

3



Cook the pasta

Cook the **fettuccine** in the boiling water until 'al dente', **9 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 pan.

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

6



Serve up

To the bowl with the dressing, add the pear and **mixed salad**. Toss to combine. Divide the bacon and cheese fettuccine between bowls. Serve with the pear salad.

Enjoy!

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