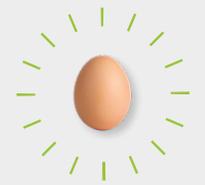




# CREAMY BACON & CHEESE SPAGHETTI

with Mushrooms



Make a creamy pasta sauce with egg yolks!



Bacon



Garlic



Pear



Button Mushrooms



Parsley



Cheddar Cheese



Pure Cream



Chicken Stock



Spaghetti



Baby Spinach Leaves

Hands-on: 25 mins  
Ready in: 30 mins

There's a lot to love about this rich bowl of spaghetti. From the savoury bacon to the deep meatiness of the mushrooms, to the gooeyness of the Cheddar cheese. But our favourite part? It's got to be that it's on the table in half an hour. That's our kind of dinner!

**Pantry Staples:** Olive Oil, Balsamic Vinegar, Honey, Eggs, Vinegar (White Wine Or Red Wine)

## BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- large saucepan • large frying pan



### 1 GET PREPPED

Bring a large saucepan of salted water to the boil. Roughly chop the **bacon**. Finely chop the **garlic** (or use a garlic press). Thinly slice the **pear** into wedges. Thinly slice the **button mushrooms**. Finely chop the **parsley leaves**. Grate the **Cheddar cheese**. In a large bowl, combine the **balsamic vinegar**, **honey**, **2 1/2 tbs olive oil** and a **pinch** of **salt** and **pepper**.



### 2 MAKE THE CREAMY SAUCE

Separate the **egg yolks** from the egg whites. In a medium bowl, combine the egg yolks, **pure cream**, grated **Cheddar cheese** and **1** crumbled **chicken stock** cube. Season with a **pinch** of **pepper**, whisk with a fork and set aside. **TIP:** Pour the egg whites into a freezer bag or ice cube tray and freeze them for another recipe, like making meringues!



### 3 COOK THE SPAGHETTI

Add the **spaghetti** to the saucepan of boiling water and cook for **9 minutes**, or until 'al dente'. Reserve **1/4 cup** of **cooking water**, drain the spaghetti and return to the saucepan.



### 4 COOK BACON & MUSHROOMS

While the spaghetti is cooking, heat a large frying pan over a medium-high heat with a **drizzle** of **olive oil**. Add the **bacon** and cook for **6-7 minutes**, or until crisp. Add the sliced **mushrooms** and cook for **5-6 minutes**, or until softened. Add the **garlic** and **1/2** the **baby spinach leaves** and cook for **1 minute**, or until the spinach has wilted slightly. Reduce the heat to medium. Add the **vinegar** and cook for **1-2 minutes**, or until evaporated. **TIP:** Stand back! Vinegar emits a strong vapour when heated.



### 5 BRING IT ALL TOGETHER

Add the **spaghetti** and **creamy sauce** mixture and cook, tossing constantly, for **2 minutes** or until the spaghetti is coated in the sauce. Season to taste with **salt** and **pepper**. **TIP:** If the sauce looks too thick, add a splash of the reserved cooking water to loosen. **TIP:** If your pan isn't big enough, toss everything together in the saucepan! Add the **pear** and **remaining baby spinach leaves** to the large bowl with the salad dressing. Toss to coat.



### 6 SERVE UP

Divide the creamy bacon and cheese spaghetti between bowls. Top with the parsley and serve the salad on the side.

## ENJOY!

## 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
bacon	1 packet
garlic	4 cloves
pear	1
button mushrooms	2 punnets (300 g)
parsley	1 bunch
Cheddar cheese	1 block (100 g)
balsamic vinegar*	4 tsp
honey*	1 tsp
eggs*	2
pure cream	1 tub (300 ml)
chicken stock	1 cube
spaghetti	2 packets
baby spinach leaves	1 bag (240 g)
vinegar* (white wine or red wine)	4 tsp

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4470kJ (1070Cal)	899kJ (215Cal)
Protein (g)	37.9g	7.6g
Fat, total (g)	63.2g	12.7g
- saturated (g)	30.6g	6.2g
Carbohydrate (g)	84.5g	17.0g
- sugars (g)	12.6g	2.5g
Sodium (g)	905mg	182mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589  
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