



Creamy Bacon, Mushroom & Cheese Spaghetti

with Apple Salad

Grab your Meal Kit with this symbol



Garlic



Apple



Mushrooms



Spaghetti



Diced Bacon



Garlic & Herb Seasoning



Mixed Leaves



Longlife Cream



Grated Parmesan Cheese



Salad Leaves



Diced Bacon

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

Just look at how much good stuff is about to go into this dish. Between the tender mushrooms, crispy bacon and tasty Parmesan, we really don't know why you're still reading this. Get started and enjoy every bite of this perfect bowl of pasta!



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

Pantry items

Olive Oil, Balsamic Vinegar

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
apple	1	2
mushrooms	1 packet	1 packet
spaghetti	1 packet	1 packet
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
balsamic vinegar*	drizzle	drizzle
mixed leaves	1 small bag	1 medium bag
longlife cream	½ bottle (125ml)	1 bottle (250ml)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
salad leaves	1 small bag	1 medium bag
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3564kJ (852Cal)	861kJ (206Cal)
Protein (g)	30.5g	7.4g
Fat, total (g)	45.6g	11g
- saturated (g)	23g	5.6g
Carbohydrate (g)	76.1g	18.4g
- sugars (g)	11.8g	2.9g
Sodium (mg)	986mg	238mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4149kJ (992Cal)	895kJ (214Cal)
Protein (g)	38.4g	8.3g
Fat, total (g)	57.8g	12.5g
- saturated (g)	27.5g	5.9g
Carbohydrate (g)	76.1g	16.4g
- sugars (g)	11.8g	2.5g
Sodium (mg)	1385mg	299mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Bring a medium saucepan of salted water to the boil. Finely chop **garlic**. Thinly slice **apple**. Thinly slice **mushrooms**.



Prep the salad

In a medium bowl, combine the **balsamic vinegar** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Add **mixed leaves** and **apple**.

Little Cooks: *Take the lead by tossing the salad!*



Cook the spaghetti

Cook **spaghetti** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain and return the **spaghetti** to the saucepan.

Little cooks: *'Older kids can help add the pasta to the saucepan under adult supervision. Remember the water is boiling, so be careful!*



Bring it all together

Reduce the frying pan to medium heat. Add **longlife cream** (see ingredients), **grated Parmesan cheese**, **spaghetti**, **salad leaves** and a splash of the **reserved pasta water** and cook, tossing, until the spaghetti is coated in the sauce, **1-2 minutes**. Season to taste and set aside.

TIP: *If the sauce looks too thick, add a splash more of the reserved pasta water to loosen.*

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



Cook the bacon & mushrooms

While the spaghetti is cooking, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **diced bacon**, breaking it up with a spoon, until golden, **6-7 minutes**. Add **mushrooms** and cook until softened, **5-6 minutes**. Add **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.

CUSTOM RECIPE

If you've doubled your diced bacon, cook the bacon for an extra 2-3 minutes!



Serve up

Toss salad to combine. Divide creamy bacon, mushroom and cheese spaghetti between bowls. Serve with apple salad.

Enjoy!