



Bacon, Mushroom & Parmesan Spaghetti

with Pear Salad

Grab your Meal Kit with this symbol



Garlic



Button Mushrooms



Pear



Longlife Cream



Grated Parmesan Cheese



Chicken-Style Stock Powder



Spaghetti



Diced Bacon



Baby Spinach Leaves



Prosciutto

Hands-on: 25-35 mins
Ready in: 30-40 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 sharpness of the Parmesan 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!



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

Pantry items

Olive Oil, Balsamic Vinegar, Honey, Egg, Vinegar (White Wine or Red Wine)

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	2 clove	4 cloves
button mushrooms	1 punnet (150g)	1 punnet (250g)
pear	½	1
balsamic vinegar*	1 tsp	2 tsp
honey*	½ tsp	1 tsp
egg*	1	2
longlife cream	½ bottle (125ml)	1 bottle (250ml)
grated Parmesan cheese	1 packet (60g)	2 packets (120g)
chicken-style stock powder	½ sachet	1 sachet
spaghetti	1 packet	2 packets
diced bacon	1 packet	1 packet
baby spinach leaves	1 bag (60g)	1 bag (120g)
vinegar* (white wine or red wine)	½ tbs	1 tbs
prosciutto**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4002kJ (956Cal)	957kJ (228Cal)
Protein (g)	37.9g	9.1g
Fat, total (g)	52.7g	12.6g
- saturated (g)	26.5g	6.3g
Carbohydrate (g)	78.8g	18.8g
- sugars (g)	9.7g	2.3g
Sodium (mg)	959mg	229mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3792kJ (906Cal)	929kJ (222Cal)
Protein (g)	41.6g	10.2g
Fat, total (g)	45.3g	11.1g
- saturated (g)	24g	5.9g
Carbohydrate (g)	78.7g	19.3g
- sugars (g)	9.7g	2.4g
Sodium (mg)	1472mg	361mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

2021 | CW15



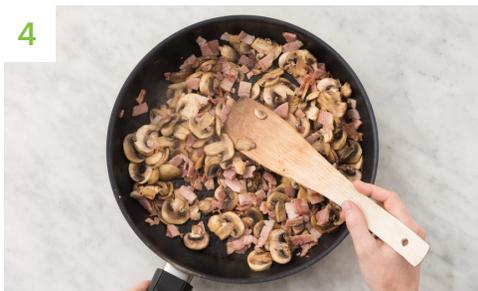
Get prepped

Bring a large saucepan of salted water to the boil. Finely chop the **garlic**. Thinly slice the **button mushrooms**. Thinly slice the **pear** (see ingredients). In a large bowl, combine the **balsamic vinegar**, **honey** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Set aside.



CUSTOM RECIPE

Roughly chop the prosciutto.



Cook the bacon & mushrooms

While the pasta is cooking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **diced bacon**, breaking it up with a spoon until golden, **3-4 minutes**. Add the sliced **mushrooms** and cook until softened, **5-6 minutes**. Add the **garlic** and 1/2 the **baby spinach leaves** and cook until the spinach is slightly wilted, **1 minute**. Reduce the heat to medium, then add the **vinegar** and cook until evaporated, **1-2 minutes**.



CUSTOM RECIPE

While the pasta is cooking, heat a large frying pan over a medium-high heat with a drizzle of olive oil. Cook the prosciutto until golden and slightly crisp, 2-3 minutes. Continue with step.



Make the creamy sauce

Separate the **egg yolks** from the egg whites. In a medium bowl, combine the **egg yolks**, **longlife cream** (see ingredients), **grated Parmesan cheese** and **chicken-style stock powder** (1/2 sachet for 2 people / 1 sachet for 4 people). Season with **salt** and **pepper**, whisk with a fork and set aside.



CUSTOM RECIPE

Omit the chicken-style stock powder as prosciutto can be a little salty!



Bring it all together

Remove the pan from the heat. Add the cooked **spaghetti** and **creamy sauce mixture** to the bacon and mushrooms and mix well to coat the spaghetti. Season to taste and set aside. Add the **pear** and remaining **baby spinach leaves** to the **balsamic dressing**. Toss to coat.

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



Cook the spaghetti

Cook the **spaghetti** in the boiling water until 'al dente', **10 minutes**. Reserve some of the **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), drain the **pasta**, then return to the saucepan. Drizzle with a little **olive oil** to prevent sticking.

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



Serve up

Divide the bacon, mushroom and Parmesan spaghetti between bowls. Serve with the pear salad.

Enjoy!