



Creamy Chicken, Bacon & Mushroom Boscaiola

with Fettuccine & Rocket Almond Salad

GOURMET

NEW

Grab your Meal Kit with this symbol



Garlic



Portabello Mushrooms



Flaked Almonds



Diced Chicken



Diced Bacon



Herb & Mushroom Seasoning



Fresh Fettuccine



Cream



Chicken-Style Stock Powder



Grated Parmesan Cheese



Pear



Rocket Leaves

Prep in: 25-35 mins
Ready in: 30-40 mins

Eat Me Early

When the craving for a creamy pasta dish hits there's only one solution - a boscaiola. Soft and warming, it will fill up your belly with love from the hearty mushrooms and chicken stirred through the creamy sauce. Pasta has never looked better than this!

Pantry items

Olive Oil, Butter, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
portabello mushrooms	1 packet	1 packet
flaked almonds	1 packet	2 packets
diced chicken	1 packet	1 packet
butter*	20g	40g
diced bacon	1 packet	1 packet
herb & mushroom seasoning	1 sachet	2 sachets
fresh fettuccine	1 packet	1 packet
cream	1 packet (250ml)	2 packets (500ml)
chicken-style stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 medium packet	2 medium packets
pear	½	1
rocket leaves	1 medium bag	1 large bag
vinegar* (white wine or balsamic)	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6083kJ (1454Cal)	877kJ (210Cal)
Protein (g)	78.6g	11.3g
Fat, total (g)	80.2g	11.6g
- saturated (g)	46g	6.6g
Carbohydrate (g)	93.3g	13.4g
- sugars (g)	10g	1.4g
Sodium (mg)	1622mg	234mg

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.

Fancy a drop?

We recommend pairing this meal with Pinot Noir or Chardonnay



Get prepped

- Bring a large saucepan of salted water to the boil.
- Finely chop **garlic**. Thinly slice **portabello mushrooms**.
- Heat a large frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl and set aside.



Bring it all together

- While the pasta is cooking, reduce the frying pan heat to medium, then add **cream** and **chicken-style stock powder** and simmer until thickened, **2-3 minutes**.
- Add half the **grated Parmesan cheese** and some reserved **pasta water**, then stir to combine.
- Remove from heat, then stir through cooked **chicken** and **fettuccine**. Season to taste with **salt** and **pepper**.

TIP: Add a splash more pasta water if the sauce looks too thick.



Start the sauce

- Return the frying pan to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, cook **diced chicken**, tossing occasionally, until browned and cooked through, **5-6 minutes**. Season with **salt** and **pepper**, then transfer to a bowl.
- Return the frying pan to medium-high heat with the **butter** and a drizzle of **olive oil**. Cook **mushrooms** and **diced bacon**, breaking up with a spoon, until browned, **5-6 minutes**.
- Add **garlic** and **herb & mushroom seasoning**, and cook until fragrant, **1 minute**.



Make the salad

- While the pasta is cooking, thinly slice **pear**.
- In a large bowl, combine **pear**, **rocket leaves** and a drizzle of **vinegar** and **olive oil**. Season to taste.
- Sprinkle with **toasted almonds**.



Cook the pasta

- Meanwhile, cook **fresh fettuccine** in the boiling water, over high heat, until 'al dente', **3 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / 1 cup for 4 people), then drain **fettuccine** and set aside.

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



Serve up

- Divide creamy chicken, bacon and mushroom fettuccine between plates.
- Top with remaining Parmesan cheese.
- Serve with rocket almond salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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