



Quick Bacon & Mushroom Boscaiola

with Garlic Ciabatta

TAKEAWAY FAVES

CUSTOMER FAVOURITE

KID FRIENDLY

Grab your Meal Kit with this symbol



Portabello Mushrooms



Garlic



Wholemeal Panini



Fettuccine



Diced Bacon



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Baby Spinach Leaves



Grated Parmesan Cheese



Chicken Breast

Prep in: 20-30 mins
Ready in: 25-35 mins

Eat Me Early*
**Custom Recipe only*

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 bacon stirred through the sauce. Soak it up with a side of classic garlic bread.

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

Pantry items

Olive Oil, Butter

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
portabello mushrooms	1 packet	1 packet
garlic	1 clove	2 cloves
wholemeal panini	1	2
fettuccine	1 packet	2 packets
diced bacon	1 packet	1 packet
butter*	50g	100g
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	1 packet (250ml)	2 packets (500ml)
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 medium packet	1 large packet
chicken breast**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5621kJ (1343Cal)	1147kJ (274Cal)
Protein (g)	33.6g	6.9g
Fat, total (g)	89.3g	18.2g
- saturated (g)	51.8g	10.6g
Carbohydrate (g)	96.2g	19.6g
- sugars (g)	11.9g	2.4g
Sodium (mg)	1721mg	351mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6366kJ (1522Cal)	979kJ (234Cal)
Protein (g)	66.7g	10.3g
Fat, total (g)	94.5g	14.5g
- saturated (g)	53.3g	8.2g
Carbohydrate (g)	97g	14.9g
- sugars (g)	11.9g	1.8g
Sodium (mg)	1820mg	280mg

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.

We're here to help!

Scan here if you have any questions or concerns

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Get prepped & cook the pasta

- Boil the kettle. Thinly slice **portabello mushrooms**. Finely chop **garlic**.
- Slice **wholemeal panini** in half lengthways, then slice each diagonally.
- Half-fill a large saucepan with boiling water. Cook **fettuccine**, uncovered, over high heat, until 'al dente', **9 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain, then return **fettuccine** to the saucepan.

Little cooks: Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.



Toast the ciabatta

- Preheat the grill to high.
- Meanwhile, add **garlic** and the remaining **butter** to a small heatproof bowl. Microwave in **10 second** bursts until melted.
- Brush **garlic butter** over cut sides of **ciabatta**. Season with **salt** and **pepper**.
- Place **ciabatta** directly on a wire rack and grill until golden, **5 minutes**.



Make the sauce

- While the pasta is cooking, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until beginning to brown, **2-3 minutes**.
- Add **mushrooms** and half the **butter** and cook until browned and softened, **6-8 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**. Add **cream**, **chicken-style stock powder** and reserved **pasta water** and cook until slightly thickened, **2-3 minutes**.
- Add cooked **fettuccine**, the **baby spinach leaves** and **grated Parmesan cheese**, tossing, until wilted and combined, **1 minute**. Season to taste.

Custom Recipe: Cook chicken with diced bacon, tossing and breaking up with a spoon, until browned and cooked through, 5-6 minutes. Continue as above.



Serve up

- Divide bacon and mushroom boscaiola between bowls.
- Serve with garlic ciabatta. Enjoy!

Rate your recipe

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