



One-Pan Bacon & Creamy Mushroom Pasta

with Parsley

WORLD PASTA DAY

Grab your Meal Kit with this symbol



Portabello Mushrooms



Baby Spinach Leaves



Soffritto Mix



Diced Bacon



Garlic & Herb Seasoning



Vegetable Stock Powder



Penne



Cream



Parsley



Diced Bacon

Recipe Update

Unfortunately, this week's risini was in short supply, so we've replaced it with penne. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 15-25 mins
Ready in: 35-45 mins

Calorie Smart*
**Custom Recipe is not Calorie Smart*

When you make a wish it really does come true! We're granting the wish of a flavourful, easy-to-cook dinner, so with a wave of a wand (and only one pan) we give to you a creamy mushroom pasta, peppered with bacon and magic.

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

Pantry items

Olive Oil

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 (or deep frying pan) with a lid

Ingredients

| | 2 People | 4 People |
|-------------------------|------------------|------------------|
| olive oil* | refer to method | refer to method |
| portabello mushrooms | 1 packet | 1 packet |
| baby spinach leaves | 1 medium bag | 1 large bag |
| soffritto mix | 1 packet (150g) | 1 packet (300g) |
| diced bacon | 1 packet | 1 packet |
| garlic & herb seasoning | 1 medium sachet | 1 large sachet |
| boiling water* | 2 cups | 4 cups |
| vegetable stock powder | 1 large sachet | 2 large sachets |
| penne | ½ large packet | ¾ large packet |
| cream | ½ packet (125ml) | 1 packet (250ml) |
| parsley | 1 bag | 1 bag |
| diced bacon** | 1 packet | 1 packet |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2669kJ (638Cal) | 686kJ (164Cal) |
| Protein (g) | 19.6g | 5g |
| Fat, total (g) | 40.8g | 10.5g |
| - saturated (g) | 20.1g | 5.2g |
| Carbohydrate (g) | 44.5g | 11.4g |
| - sugars (g) | 8.4g | 2.2g |
| Sodium (mg) | 1749mg | 450mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3254kJ (778Cal) | 741kJ (177Cal) |
| Protein (g) | 27.6g | 6.3g |
| Fat, total (g) | 52.9g | 12.1g |
| - saturated (g) | 24.5g | 5.6g |
| Carbohydrate (g) | 44.5g | 10.1g |
| - sugars (g) | 8.4g | 1.9g |
| Sodium (mg) | 2148mg | 489mg |

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



2023 | CW43

1



Cook the bacon & veggies

- Boil the kettle. Thinly slice **portabello mushrooms**. Roughly chop **baby spinach leaves**.
- In a large saucepan, heat a generous drizzle of **olive oil** over high heat. Cook **mushrooms, soffritto mix** and **diced bacon**, stirring, until bacon is lightly browned and veggies are just tender, **4-6 minutes**.

Custom Recipe: If you've doubled your bacon, cook bacon and veggies in batches for the best results. Return everything to the pan before step 2.

3



Make it creamy

- Remove lid from pan, then stir through **cream** (see ingredients) and **baby spinach**. Simmer until slightly thickened and spinach is wilted, **1 minute**. Season to taste.

2



Add the pasta

- Add **garlic & herb seasoning** to the pan and cook, stirring, until fragrant, **1 minute**.
- Add the **boiling water** (2 cups for 2 people / 4 cups for 4 people), **vegetable stock powder** and **penne** (see ingredients). Stir to combine.
- Bring to the boil, then reduce heat to medium. Cover with a lid and simmer, stirring occasionally, until pasta is al dente, **12-14 minutes**.

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

4



Serve up

- Divide one-pan bacon and creamy mushroom pasta between bowls.
- Tear over **parsley** to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate