



# Chicken & Bacon Alfredo Fresh Fettuccine

with Almonds & Parmesan Cheese

FAST & FANCY

Grab your Meal Kit with this symbol



Leek



Roasted Almonds



Boneless Chicken Drumsticks



Fresh Fettuccine



Diced Bacon



Baby Spinach Leaves



Cream



Garlic Paste



Grated Parmesan Cheese



Chicken-Style Stock Powder



Basil Pesto



Chilli Flakes (Optional)

Prep in: 10-20 mins  
Ready in: 15-25 mins

Eat Me Early

It's one of our favourite pastas, a creamy chicken alfredo. It deserves the best treatment so break out the fancy plates and the atmospheric music for a pasta night that will take your breath away because the bacon and creamy sauce are a real treat for your taste buds.

### 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

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
leek	1	2
roasted almonds	1 packet	2 packets
boneless chicken drumsticks	1 packet	1 packet
fresh fettuccine	1 packet	1 packet
diced bacon	1 packet	1 packet
baby spinach leaves	1 medium bag	1 large bag
cream	½ packet (125ml)	1 packet (250ml)
garlic paste	1 medium packet	1 large packet
grated Parmesan cheese	1 medium packet	1 large packet
chicken-style stock powder	1 large sachet	2 large sachets
basil pesto	1 packet (50g)	1 packet (100g)
chilli flakes (optional)	pinch	pinch

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5544kJ (1325Cal)	940kJ (225Cal)
Protein (g)	71.2g	12.1g
Fat, total (g)	69.9g	11.8g
- saturated (g)	26.9g	4.6g
Carbohydrate (g)	92.4g	15.7g
- sugars (g)	7.2g	1.2g
Sodium (mg)	1931mg	327mg

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

1



## Get prepped

- Boil the kettle.
- Thinly slice **leek**. Roughly chop **roasted almonds**. Cut **boneless chicken drumsticks** into 2cm chunks.
- Half-fill a medium saucepan with boiling water and a generous pinch of **salt**.
- Bring to the boil and cook **fresh fettuccine**, over high heat, until 'al dente', **3 minutes**. Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain.

3



## Bring it all together

- Reduce frying pan heat to medium heat. Cook **cream** (see ingredients), **garlic paste**, **grated Parmesan cheese**, **chicken-style stock powder** and a splash of **pasta water**, until slightly thickened, **2-3 minutes**.
- Add cooked **fettuccine** and **basil pesto** to pan and toss to coat. Season with **pepper**.

2



## Start the sauce

- Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**. When oil is hot, cook **diced bacon**, **chicken** and **leek**, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Add **baby spinach leaves**, and cook until wilted, **1 minute**.

4



## Serve up

- Divide chicken and bacon alfredo fresh fettuccine between bowls.
- Garnish with almonds and a pinch of **chilli flakes** (if using). Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



2023 | CW43

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