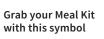


# Chicken & Bacon Alfredo Fresh Fettuccine

with Almonds & Parmesan Cheese

FAST & FANCY











Roasted Almonds



**Boneless Chicken** Drumsticks

Fresh Fettuccine





Diced Bacon

**Baby Spinach** 









**Grated Parmesan** Cheese

Chicken-Style Stock Powder

Garlic Paste



**Basil Pesto** 

Chilli Flakes

(Optional)





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.



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
olive oil*	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

<sup>\*</sup>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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### 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.



#### 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.



## 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.



#### Serve up

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

