



Bacon, Truffle & Mushroom Fettuccine

with Hazelnut Pangrattato & Pear Salad

PUB BISTRO

CUSTOMER FAVOURITE

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Button Mushrooms



Parsley



Panko Breadcrumbs



Roasted Hazelnuts



Diced Bacon



Fresh Fettuccine



Cream



Chicken-Style Stock Powder



Grated Parmesan Cheese



Baby Spinach Leaves



Pear



Rocket Leaves



Balsamic & Olive Oil Dressing



Truffle Oil



Chilli Flakes (Optional)

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

This fettuccine dish pairs the earthy flavour of mushroom and truffle with an easy creamy sauce. The side salad balances the richness of the pasta with peppery rocket, sweet pear and tangy balsamic dressing.

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
garlic	3 cloves	6 cloves
button mushrooms	1 packet	1 packet
parsley	1 bag	1 bag
panko breadcrumbs	½ medium packet	1 medium packet
roasted hazelnuts	1 packet	2 packets
butter*	20g	40g
diced bacon	1 packet	1 packet
fresh fettuccine	1 packet	1 packet
cream	½ packet (125ml)	1 packet (250ml)
chicken-style stock powder	1 large sachet	2 large sachets
grated Parmesan cheese	1 medium packet	1 large packet
baby spinach leaves	1 small bag	1 medium bag
pear	1	2
rocket leaves	1 small bag	1 medium bag
balsamic & olive oil dressing	drizzle	drizzle
truffle oil	drizzle	drizzle
chilli flakes (optional)	pinch	pinch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5292kJ (1265Cal)	988kJ (236Cal)
Protein (g)	42.3g	7.9g
Fat, total (g)	70.4g	13.1g
- saturated (g)	30.4g	5.7g
Carbohydrate (g)	106.2g	19.8g
- sugars (g)	11.3g	2.1g
Sodium (mg)	1575mg	294mg

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 beer?

We recommend pairing this meal with Pale Ale or Lager

We're here to help!

Scan here if you have any questions or concerns

2023 | CW49



1



Get prepped

- Bring a large saucepan of salted water to the boil.
- Finely chop **garlic**. Thinly slice **button mushrooms**. Finely chop **parsley**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **panko breadcrumbs (see ingredients)** and **roasted hazelnuts**, stirring, until golden brown, **3 minutes**.
- Add half the **garlic** and cook until fragrant, **1-2 minutes**. Transfer to a medium bowl, then season with **salt** and **pepper**.

4



Finish the sauce

- While the pasta is cooking, reduce the frying pan heat to medium, then add **cream (see ingredients)** and **chicken-style stock powder** and simmer until thickened, **2-3 minutes**.
- Add **grated Parmesan cheese** and some reserved **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then stir to combine.
- Remove pan from heat, then stir through **baby spinach leaves** and cooked **fettuccine**. Season to taste.

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

2



Start the sauce

- 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 **parsley** and remaining **garlic** and cook until fragrant, **1 minute**.

5



Make the salad

- While the sauce is cooking, thinly slice **pear**.
- In a large bowl, combine **pear**, **rocket leaves** and a drizzle of **balsamic & olive oil dressing** and **olive oil**. Season to taste.

3



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.

6



Serve up

- Divide bacon and mushroom fettuccine between bowls. Drizzle **truffle oil** over pasta.
- Top with garlic pangrattato and a pinch of **chilli flakes** (if using).
- Serve with pear salad. Enjoy!

TIP: Truffle has a strong flavour, use less if you're not a fan.

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