

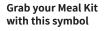
Bacon, Truffle & Mushroom Fettuccine

with Hazelnut Pangrattato & Pear Salad

PUB BISTRO

CUSTOMER FAVOURITE

KID FRIENDLY











Button Mushrooms





Parsley

Panko Breadcrumbs





Roasted Hazelnuts



Diced Bacon

Fresh Fettuccine



Chicken-Style



Stock Powder

Cheese







Baby Spinach Leaves









Truffle Oil

Chilli Flakes (Optional)

Pantry items Olive Oil, Butter



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.

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

 $Large\ saucepan\cdot Large\ frying\ pan$

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



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.



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.



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.



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.



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.



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.



Did we make your tastebuds happy?
Let our culinary team know: hellofresh.co.nz/rate

