



One-Pot Bacon & Creamy Mushroom Fusilli











with Parsley

EXPLORER

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



-  Portabello Mushrooms
-  Baby Spinach Leaves
-  Soffritto Mix
-  Diced Bacon
-  Garlic & Herb Seasoning
-  Vegetable Stock Powder
-  Fusilli
-  Cream
-  Parsley
-  Diced Bacon

Recipe Update

Unfortunately, this week's penne was in short supply, so we've replaced it with fusilli. 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

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 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
fusilli	1 packet	2 packets
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)	3335kJ (797Cal)	773kJ (184Cal)
Protein (g)	23.9g	5.5g
Fat, total (g)	41.9g	9.7g
- saturated (g)	20.5g	4.8g
Carbohydrate (g)	75.8g	17.6g
- sugars (g)	11.1g	2.6g
Sodium (mg)	1773mg	411mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3920kJ (936Cal)	814kJ (194Cal)
Protein (g)	31.9g	6.6g
Fat, total (g)	54.1g	11.2g
- saturated (g)	25g	5.2g
Carbohydrate (g)	75.9g	15.8g
- sugars (g)	11.1g	2.3g
Sodium (mg)	2172mg	451mg

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



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 diced bacon, cook it along with the veggies as above.

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 **fusilli**. 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-pot bacon and creamy mushroom fusilli between bowls.
- Tear over **parsley** to serve. Enjoy!

Rate your recipe

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