



# Creamy Pork & Bacon Spaghetti

with Parmesan & Balsamic Salad

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Spaghetti



Diced Bacon



Pork Mince



Leek



Celery



Garlic



Herb & Mushroom Seasoning



Cream



Chicken-Style Stock Powder



Mixed Salad Leaves



Grated Parmesan Cheese



Grated Parmesan Cheese

Prep in: 15-25 mins  
Ready in: 20-30 mins

This pasta night is going to be our most delicious yet, with diced bacon and pork mince providing extra savoury flavour! Golden ropes of slurpable spaghetti are tangled up in a creamy, meaty sauce for this match made in heaven. Add some freshness with a crisp salad, and dig in.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Balsamic Vinegar

## 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 · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
spaghetti	1 packet	2 packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
pork mince	1 medium packet	2 medium packets OR 1 large packet
leek	1	2
celery	1 stalk	2 stalks
garlic	2 cloves	4 cloves
herb & mushroom seasoning	1 sachet	2 sachets
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
mixed salad leaves	1 small packet	1 medium packet
<b>balsamic vinegar*</b>	drizzle	drizzle
grated Parmesan cheese	1 medium packet	1 large packet
grated Parmesan cheese**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4156kJ (993Cal)	900kJ (215Cal)
Protein (g)	51.1g	11.1g
Fat, total (g)	53.6g	11.6g
- saturated (g)	27.1g	5.9g
Carbohydrate (g)	72.7g	15.7g
- sugars (g)	8.3g	1.8g
Sodium (mg)	1525mg	330mg
Dietary Fibre (g)	7.4g	1.6g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4361kJ (1042Cal)	918kJ (219Cal)
Protein (g)	55.4g	11.7g
Fat, total (g)	57g	12g
- saturated (g)	29.4g	6.2g
Carbohydrate (g)	72.8g	15.3g
- sugars (g)	8.5g	1.8g
Sodium (mg)	1618mg	341mg
Dietary fibre	7.4g	1.6g

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.

## We're here to help!

Scan here if you have any questions or concerns



1



## Cook the spaghetti

- Boil a full kettle of water. Pour boiling water into a large saucepan with a pinch of **salt**.
- Add **spaghetti** to the boiling water and cook, over high heat, until 'al dente', **10 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people/ ½ cup for 4 people), then drain and return **spaghetti** to the pan. Cover to keep warm.

**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre.

3



## Finish the sauce

- Add **celery** and **leek** to the frying pan and cook until tender, **4-5 minutes**.
- Add **garlic** and **herb & mushroom seasoning** and cook, until fragrant, **1 minute**.
- Reduce heat to medium, then add **cream (see ingredients)**, **chicken-style stock powder** and reserved **pasta water** and simmer, until thickened, **1-2 minutes**.
- Add **spaghetti** and toss to coat. Season to taste.

2



## Start the sauce

- While the pasta is cooking, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **diced bacon** and **pork mince**, breaking up with a spoon, until browned, **4-5 minutes**.
- Meanwhile, thinly slice **leek**. Finely chop **celery** and **garlic**.

4



## Serve up

- In a large bowl, combine **mixed salad leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.
- Divide creamy pork and bacon spaghetti between bowls.
- Sprinkle with **grated Parmesan cheese**. Serve with balsamic salad. Enjoy!

**Custom Recipe:** If you've doubled grated Parmesan cheese, sprinkle extra cheese over bowl to serve.

## Rate your recipe

Did we make your tastebuds happy?

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