



# Bacon & Mushroom Fettuccine

with Almond Pangrattato & Pear Salad

PUB BISTRO

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Parsley



Button Mushrooms



Roasted Almonds



Panko Breadcrumbs



Diced Bacon



Fresh Fettuccine



Cream



Chicken-Style Stock Powder



Grated Parmesan Cheese



Baby Leaves



Pear



Mixed Salad Leaves



Balsamic & Olive Oil Dressing



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 bacon with an easy creamy sauce. The side salad balances the richness of the pasta with mixed leaves, 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 · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	3 cloves	6 cloves
parsley	1 packet	1 packet
button mushrooms	1 medium packet	1 large packet
roasted almonds	1 packet	2 packets
panko breadcrumbs	½ medium packet	1 medium packet
<b>butter*</b>	20g	40g
diced bacon	1 medium packet	2 medium packets OR 1 large packet
fresh fettuccine	1 medium packet	1 large packet
cream	½ packet	1 packet
chicken-style stock powder	1 large sachet	2 large sachets
grated Parmesan cheese	1 medium packet	1 large packet
baby leaves	1 small packet	1 medium packet
pear	1	2
mixed salad leaves	1 small packet	1 medium packet
balsamic & olive oil dressing	½ medium packet	1 medium packet
chilli flakes (Optional)	1 pinch	1 pinch

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4870kJ (1164Cal)	924kJ (221Cal)
Protein (g)	43.8g	8.3g
Fat, total (g)	57.7g	10.9g
- saturated (g)	28.6g	5.4g
Carbohydrate (g)	107.1g	20.3g
- sugars (g)	11.6g	2.2g
Sodium (mg)	1578mg	299mg
Dietary Fibre (g)	8.6g	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.

## Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager



## Get prepped

- Bring a large saucepan of salted water to the boil.
- Finely chop **garlic** and **parsley**. Thinly slice **button mushrooms**. Roughly chop **roasted almonds**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **panko breadcrumbs** (see ingredients) and **roasted almonds**, 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**.



## 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** (1/4 cup for 2 people / 1/2 cup for 4 people), then stir to combine.
- Remove from heat, then stir through **baby leaves** and **cooked fettuccine**. Season to taste.

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



## 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**.



## Make the salad

- While the sauce is cooking, thinly slice **pear**.
- In a large bowl, combine **pear**, **mixed salad leaves** and **balsamic & olive oil dressing** (see ingredients). Season to taste.



## 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.



## Serve up

- Divide bacon and mushroom fettuccine between bowls.
- Top with almond pangrattato and a pinch of **chilli flakes** (if using).
- Serve with pear salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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