

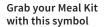
# Bacon & Mushroom Fettuccine

with Almond Pangrattato & Pear Salad

PUB BISTRO

KID FRIENDLY













**Button Mushrooms** 

Roasted Almonds





Panko Breadcrumbs

Diced Bacon





Fresh Fettuccine



Chicken-Style Stock Powder

**Grated Parmesan** 



**Baby Leaves** 





Mixed Salad Leaves

Balsamic & Olive Oil Dressing



Chilli Flakes (Optional)



# 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
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
butter*	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
<b>chilli flakes ∮</b> (Optional)	1 pinch	1 pinch

#### \*Pantry Items

#### **Nutrition**

A 01	D 0 :	D 400
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 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.



### 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 (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.



# 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.



# 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!

