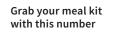


Bacon & Mushroom Boscaiola

with Garlic Panini

TAKEAWAY FAVES

KID FRIENDLY









Button Mushrooms



Wholemeal Panini



Penne



Diced Bacon







Garlic & Herb

Seasoning

Cream





Baby Leaves



Grated Parmesan Cheese



Recipe Update We've replaced the fettuccine in this recipe with penne due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Prep in: 20-30 mins Ready in: 25-35 mins

Pantry items Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

9		
	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
button mushrooms	1 medium packet	1 large packet
wholemeal panini	1	2
penne	1 packet	2 packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
butter*	50g	100g
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	1 packet	2 packets
chicken-style stock powder	1 medium sachet	1 large sachet
baby leaves	1 small packet	1 medium packet
grated Parmesan cheese	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5636kJ (1347Cal)	1150kJ (275Cal)
Protein (g)	34.1g	7g
Fat, total (g)	89.8g	18.3g
- saturated (g)	51.8g	10.6g
Carbohydrate (g)	96.2g	19.6g
- sugars (g)	11.9g	2.4g
Sodium (mg)	1735mg	354mg
Dietary Fibre (g)	9g	1.8g

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.



Cook the pasta

- · Preheat the grill to high. Boil the kettle.
- Finely chop garlic. Thinly slice button mushrooms. Slice wholemeal panini in half lengthways, then slice each diagonally.
- Half-fill a large saucepan with boiling water. Cook **penne**, uncovered, over high heat, until 'al dente', 12 minutes.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people). Drain, then return **penne** to the saucepan.

Little cooks: Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



Toast the ciabatta

- Meanwhile, add garlic and the remaining butter to a small microwave-safe bowl. Microwave in 10 second bursts until melted.
- Brush garlic butter over cut sides of panini. Season with salt and pepper.
- Place panini directly on a wire rack and grill until golden, 5 minutes.



Make the sauce

- While the pasta is cooking, heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook diced bacon, breaking up with a spoon, until beginning to brown, 2-3 minutes.
- Add **mushrooms** and half the **butter** and cook until browned and softened, 6-8 minutes.
- Add garlic & herb seasoning and cook until fragrant, 1 minute. Add cream, chicken-style stock powder and reserved pasta water and cook until slightly thickened, 2-3 minutes.
- Add cooked penne, baby leaves and grated Parmesan cheese, tossing, until wilted and combined, 1 minute. Season to taste.



Serve up

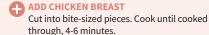
- · Divide bacon and mushroom boscaiola between bowls.
- Serve with garlic panini. Enjoy!







Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.



If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

