



# Bacon & Mushroom Boscaiola

with Garlic Panini

TAKEAWAY FAVES

KID FRIENDLY

Grab your meal kit with this number

22



Garlic



Button Mushrooms



Wholemeal Panini



Penne



Diced Bacon



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Baby Leaves



Grated Parmesan Cheese



Chicken Thigh



Chicken Breast

### 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

When the craving for a creamy pasta dish hits there's only one solution - a boscaiola! Soft and warming, it will fill up your belly with love from the hearty mushrooms and bacon stirred through the sauce. Soak it up with a side of classic garlic bread.

### 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

	2 People	4 People
<b>olive oil*</b>	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
<b>butter*</b>	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](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

2024 | CW29



## 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** (¼ cup for 2 people / ½ 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**.

### CUSTOM OPTIONS



#### ADD CHICKEN THIGH

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



#### ADD CHICKEN BREAST

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

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

