



Indulgent Bacon & Mushroom Boscaiola

with Garlic Panini

TAKEAWAY FAVES

KID FRIENDLY

Grab your meal kit with this number

22



Garlic



Button Mushrooms



Fettuccine



Diced Bacon



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Baby Leaves



Grated Parmesan Cheese



Wholemeal Panini



Chicken Thigh



Chicken Breast

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
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
button mushrooms	1 medium packet	1 large packet
fettuccine	1 medium packet	2 medium 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
wholemeal panini	1	2

*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.

1



Cook the pasta

- Preheat the grill to high. Boil the kettle.
- Finely chop **garlic**. Thinly slice **button mushrooms**.
- Half-fill a large saucepan with boiling water. Cook **fettuccine**, uncovered, over high heat, until 'al dente', **9 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain, then return **fettuccine** to the saucepan.

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

3



Toast the panini

- Meanwhile, slice **wholemeal panini** in half lengthways, then slice each diagonally.
- In a small microwave-safe bowl, add **garlic** and the remaining **butter** and 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.

2



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 fettuccine**, **baby leaves** and **grated Parmesan cheese**, tossing, until wilted and combined, **1 minute**. Season to taste.

4



Serve up

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

Scan here if you have any questions or concerns



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

