

TAKEAWAY FAVES

KID FRIENDLY











Button Mushrooms





Fettuccine





Garlic & Herb Seasoning



Chicken-Style

Baby Leaves Stock Powder





Grated Parmesan Cheese

Wholemeal Panini





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

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
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.



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!



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**.



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.



Serve up

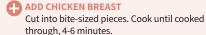
- Divide bacon and mushroom boscaiola between bowls.
- Serve with garlic panini. Enjoy!







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.

