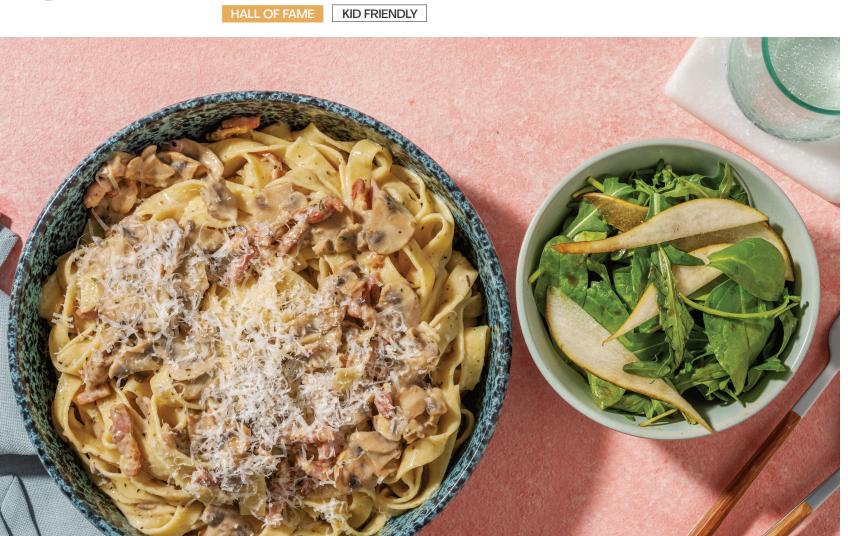
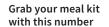


Mushroom & Bacon Fettuccine

with Rocket & Pear Salad

















Button Mushrooms

Fettuccine





Diced Bacon

Herb & Mushroom Seasoning







Cream

Chicken-Style Stock Powder





Spinach & Rocket

Grated Parmesan Cheese





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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
garlic	2 cloves	4 cloves	
pear	1/2	1	
button mushrooms	1 medium packet	1 large packet	
fettuccine	1 packet	2 packets	
butter*	20g	40g	
diced bacon	1 medium packet	2 medium packets OR 1 large packet	
herb & mushroom seasoning	1 sachet	2 sachets	
cream	½ packet	1 packet	
chicken-style stock powder	1 medium sachet	1 large sachet	
honey*	½ tsp	1 tsp	
balsamic vinegar*	drizzle	drizzle	
spinach & rocket mix	½ medium packet	1 medium packet	
grated Parmesan cheese	1 medium packet	1 large packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3887kJ (929Cal)	950kJ (227Cal)
Protein (g)	28.3g	6.9g
Fat, total (g)	54g	13.2g
- saturated (g)	28.3g	6.9g
Carbohydrate (g)	78.5g	19.2g
- sugars (g)	14g	3.4g
Sodium (mg)	1389mg	340mg
Dietary Fibre (g)	7.6g	1.9g

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.



Get prepped

- Boil the kettle.
- · Finely chop garlic.
- · Thinly slice pear (see ingredients) and button mushrooms.



Cook the pasta

- Half-fill a large saucepan with boiling water. Cook **fettuccine**, uncovered, over high heat until 'al dente'. 9 minutes.
- Reserve **pasta water** (½ cup for 2 people / 1 cup for 4 people), then drain and return pasta to the saucepan.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Cook the bacon & mushrooms

- · While the pasta is cooking, heat a large frying pan over high heat with the **butter** and a drizzle of olive oil. Cook diced bacon and mushrooms, stirring occasionally, until browned, 6-7 minutes.
- Add garlic and herb & mushroom seasoning and cook until fragrant, 1 minute.



Make the sauce

- Reduce heat to low and add cream (see ingredients), reserved pasta water and chicken-style stock powder to the frying pan. Stir to combine and simmer until slightly thickened. 1-2 minutes.
- Add fettuccine and toss to combine. Season with pepper.



Make the salad

· In a medium bowl, combine the honey and a drizzle of balsamic vinegar and olive oil. Add pear and spinach & rocket mix (see ingredients) and toss to coat. Season.



Serve up

- Divide mushroom and bacon fettuccine between bowls and serve with rocket and pear salad.
- Sprinkle over grated Parmesan cheese to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling the cheese on top! Enjoy!

