



Mushroom & Bacon Fettuccine Boscaiola

with Rocket & Pear Salad

KID FRIENDLY

Grab your meal kit with this number

3



Garlic



Pear



Button Mushrooms



Fettuccine



Diced Bacon



Herb & Mushroom Seasoning



Cream



Chicken-Style Stock Powder



Spinach & Rocket Mix



Grated Parmesan Cheese



Diced Bacon



Grated Parmesan Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

This fettuccine dish pairs the earthy flavours of mushrooms with an easy creamy sauce. The side salad balances the richness of the pasta with a sweet and juicy pear.

Pantry items

Olive Oil, Butter, Honey, Balsamic Vinegar

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	2 cloves	4 cloves
pear	½	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)	411kJ (98cal)
Protein (g)	28.3g	3g
Fat, total (g)	54g	5.7g
- saturated (g)	28.3g	3g
Carbohydrate (g)	78.5g	8.3g
- sugars (g)	14g	1.5g
Sodium (mg)	1389mg	146.8mg
Dietary Fibre (g)	7.6g	0.8g

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://www.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**.



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 **cooked fettuccine** and toss to combine. Season with **pepper**.



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 to saucepan.

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



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.



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**.



Serve up

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

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW35



CUSTOM OPTIONS

+ **DOUBLE DICED BACON**
Follow method above.

+ **DOUBLE GRATED PARMESAN CHEESE**
Follow method above.

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

