



Cheesy Bacon & Mushroom Spaghetti

with Cucumber Salad

KID FRIENDLY

Grab your meal kit with this number

2



Garlic



Cucumber



Button Mushrooms



Spaghetti



Diced Bacon



Garlic & Herb Seasoning



Baby Leaves



Cream



Grated Parmesan Cheese



Diced Bacon



Grated Parmesan Cheese

Prep in: 25-35 mins
Ready in: 30-40 mins

Just look at how much good stuff is about to go into this dish. Between the tender mushrooms, crispy bacon and tasty Parmesan, we really don't know why you're still reading this. Get started and enjoy every bite of this perfect bowl of pasta!

Pantry items

Olive Oil, 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
cucumber	1 (medium)	1 (large)
button mushrooms	1 medium packet	1 large packet
spaghetti	1 packet	2 packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
balsamic vinegar*	drizzle	drizzle
baby leaves	1 medium packet	1 large packet
cream	½ packet	1 packet
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3471kJ (830cal)	346kJ (83cal)
Protein (g)	28.7g	2.9g
Fat, total (g)	45.6g	4.5g
- saturated (g)	22.8g	2.3g
Carbohydrate (g)	71.5g	7.1g
- sugars (g)	7.5g	0.7g
Sodium (mg)	1021mg	101.7mg
Dietary Fibre (g)	7.5g	0.7g

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

- Half-fill a large saucepan with **water**, add a generous pinch of **salt**, then bring to the boil over high heat.
- Finely chop **garlic**.
- Thinly slice **cucumber** and **button mushrooms**.



Prep the salad

- While the mushrooms are cooking, combine the **balsamic vinegar** and a drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**.
- Add **cucumber** and half the **baby leaves**. Toss to combine and set aside.

Little cooks: Take the lead by combining the ingredients for the dressing!



Cook the spaghetti

- Cook **spaghetti** in the boiling water until 'al dente', **10 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain and return **spaghetti** to the saucepan.

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



Bring it all together

- Reduce the frying pan to medium heat. Add **cream** (see ingredients), **grated Parmesan cheese**, **cooked spaghetti**, the remaining **baby leaves** and a splash of reserved **pasta water**.
- Toss together until **spaghetti** is coated in the sauce, **1-2 minutes**. Season to taste.

TIP: If the sauce looks too thick, add a splash more of reserved pasta water to loosen.



Cook the bacon & mushrooms

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **diced bacon**, breaking up with a spoon, until golden, **6-7 minutes**.
- Add **mushrooms** and cook until softened, **5-6 minutes**.
- Add **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.



Serve up

- Divide cheesy bacon and mushroom spaghetti between bowls.
- Serve with cucumber salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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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.

