



Bacon & Mushroom Carbonara-Style Pasta

with Carrot Salad & Parmesan

KID FRIENDLY

Grab your meal kit with this number

39



Garlic



Button Mushrooms



Carrot



Cream



Grated Parmesan Cheese



Chicken-Style Stock Powder



Spaghetti



Diced Bacon



Baby Leaves



Diced Bacon



Chicken Breast

Recipe Update

We've replaced the fettuccine in this recipe with spaghetti due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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, Honey, Egg, Vinegar (White Wine or Balsamic)

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 clove	4 cloves
button mushrooms	1 medium packet	1 large packet
carrot	1	2
balsamic vinegar*	1 tsp	2 tsp
honey*	½ tsp	1 tsp
egg*	1	2
cream	½ packet	1 packet
grated Parmesan cheese	1 large packet	2 large packets
chicken-style stock powder	½ medium sachet	1 medium sachet
spaghetti	1 packet	2 packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
baby leaves	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	½ tbs	1 tbs

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3847kJ (919cal)	369kJ (88cal)
Protein (g)	36.3g	3.5g
Fat, total (g)	51.7g	5g
- saturated (g)	25.8g	2.5g
Carbohydrate (g)	73.3g	7g
- sugars (g)	8.7g	0.8g
Sodium (mg)	1008mg	96.7mg
Dietary Fibre (g)	9g	0.9g

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.

We're here to help!

Scan here if you have any questions or concerns

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Get prepped

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil.
- Finely chop **garlic**.
- Thinly slice **button mushrooms**.
- Grate **carrot**.
- In a large bowl, combine the **balsamic vinegar**, **honey** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Set aside.

Little cooks: Take the lead by combining the ingredients.



Cook the bacon & mushrooms

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **3-4 minutes**.
- Add **mushrooms** and cook until softened, **5-6 minutes**.
- Add **garlic** and half the **baby leaves** and cook until slightly wilted, **1 minute**.
- Reduce heat to medium, then add the **vinegar** and cook until evaporated, **1-2 minutes**



Make the creamy sauce

- Separate the **egg yolks** from the **egg whites**.
- In a medium bowl, combine the **egg yolks**, **cream** (see ingredients), **grated Parmesan cheese** and **chicken-style stock powder** (see ingredients).
- Season, whisk with a fork and set aside.

TIP: Pour the egg whites into a freezer bag or ice cube tray and save them for another recipe, like making meringues!

Little cooks: Help with whisking the egg.



Bring it all together

- Remove frying pan from heat, then add **cooked spaghetti** and the **creamy sauce mixture**. Stir well to coat. Season to taste and set aside.
- To the balsamic dressing, add **carrot** and remaining **baby leaves**. Toss to coat.

TIP: If your frying pan isn't big enough, toss everything together in the saucepan!

TIP: Add a splash of reserved pasta water if your sauce is looking too thick.



Cook the spaghetti

- Cook **spaghetti** in the saucepan of boiling water, over high heat, until 'al dente', **10 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain **spaghetti**, then return to the saucepan. Drizzle with a little **olive oil** to prevent sticking.

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

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



Serve up

- Divide bacon and mushroom carbonara-style pasta between bowls.
- Serve with carrot salad. Enjoy!

CUSTOM OPTIONS



DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.



ADD CHICKEN BREAST

Slice into 2cm strips. Before cooking sauce, cook chicken breast, 4-6 minutes. Continue with recipe.

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

