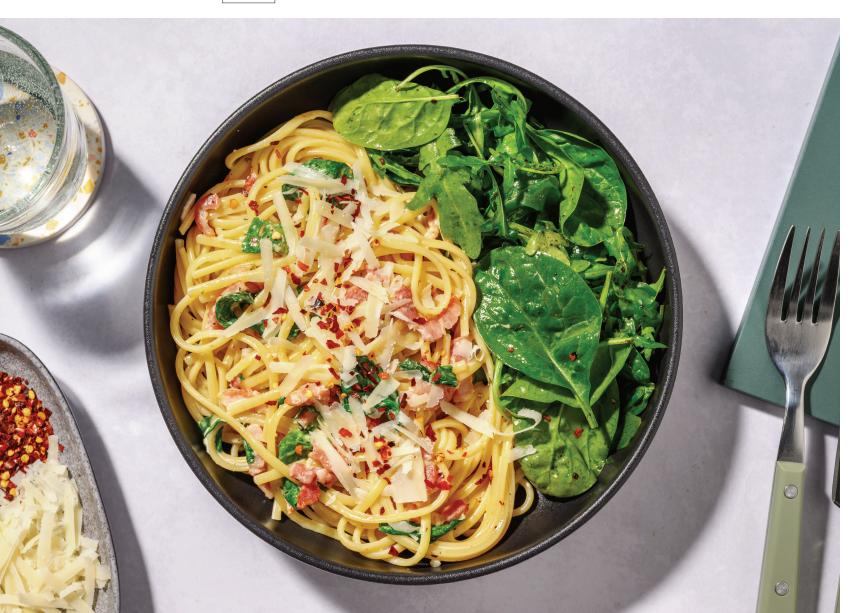
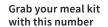


Creamy Bacon & Parmesan Spaghetti

with Baby Leaf Salad

NEW











Spaghetti



Herb & Mushroom Seasoning

Garlic Paste





Baby Leaves







Rocket Leaves

Balsamic & Olive Oil Dressing





Chilli Flakes **Grated Parmesan** (Optional) Cheese



Chicken Breast



Prep in: 15-25 mins Ready in: 25-35 mins

This creamy spaghetti concoction comes together in a snap! With crispy bacon and baby leaves stirred through for a touch of vibrant greens, the beauty is in the simplicity of this meal. Sprinkle over a generous amount of Parmesan cheese and a pinch of chilli flakes if you're feeling feisty!

Pantry items Olive Oil

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
spaghetti	1 packet	2 packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
garlic paste	1 medium packet	1 large packet
cream	½ packet	1 packet
baby leaves	1 medium packet	1 large packet
rocket leaves	1 small packet	1 medium packet
balsamic & olive oil dressing	1 packet	2 packets
chilli flakes (optional) 🌶	pinch	pinch
grated Parmesan cheese	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3409kJ (814Cal)	1172kJ (280Cal)
Protein (g)	26.2g	9g
Fat, total (g)	47.4g	16.3g
- saturated (g)	23.1g	7.9g
Carbohydrate (g)	71.3g	24.5g
- sugars (g)	6.9g	2.4g
Sodium (mg)	1017mg	350mg
Dietary Fibre (g)	4.7g	1.6g

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 spaghetti

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- · Cook spaghetti in boiling water until 'al dente, 10 minutes.
- Reserve **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people). Drain **spaghetti**, then return to saucepan.

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



Start the sauce

- Meanwhile, in a large frying pan, heat a drizzle of olive oil over medium-high heat.
- Add diced bacon and cook, breaking up with a spoon, until golden,
 6-7 minutes.
- Add herb & mushroom seasoning and garlic paste and cook until fragrant,
 1 minute.



Finish the sauce

- Reduce heat to medium, then add cream (see ingredients) and the reserved pasta water and simmer, until slightly reduced, 1-2 minutes.
- Remove pan from heat, then add cooked spaghetti and add half the baby leaves and toss to combine. Season to taste with salt and pepper.



Serve up

- In a large bowl, combine the remaining baby leaves, rocket leaves and balsamic & olive oil dressing.
- Divide creamy bacon spaghetti between bowls.
- Serve with baby leaf salad.
- Garnish with a pinch of chilli flakes (if using) and grated Parmesan cheese to serve. Enjoy!







