



Creamy Bacon & Parmesan Spaghetti

with Baby Leaf Salad

NEW

Grab your meal kit with this number

11



Spaghetti



Diced Bacon



Herb & Mushroom Seasoning



Garlic Paste



Cream



Baby Leaves



Rocket Leaves



Balsamic & Olive Oil Dressing



Chilli Flakes (Optional)



Grated Parmesan Cheese



Chicken Breast



Grated Parmesan Cheese

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](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.

1



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** (¼ cup for 2 people / ½ cup for 4 people). Drain **spaghetti**, then return to saucepan.

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

3



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**.

2



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**.

4



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!

We're here to help!

Scan here if you have any questions or concerns

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CUSTOM OPTIONS

+ ADD CHICKEN BREAST

Thinly slice into strips. Before cooking sauce, cook chicken breast, 4-6 minutes. Continue with recipe.

+ 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.

