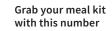


Easy Bacon & Mushroom Boscaiola with Garlic Ciabatta

HELLOHERO

TAKEAWAY FAVES

KID FRIENDLY









Button Mushrooms





Fettuccine

Diced Bacon





Garlic & Herb Seasoning





Chicken-Style Stock Powder

Baby Leaves



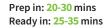


Grated Parmesan Cheese





Ciabatta



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

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
garlic	1 clove	2 cloves	
button mushrooms	1 medium packet	1 large packet	
fettuccine	1 packet	2 packets	
diced bacon	1 medium packet	2 medium packets OR 1 large packet	
butter*	50g	100g	
garlic & herb seasoning	1 medium sachet	1 large sachet	
cream	1 packet	2 packets	
chicken-style stock powder	1 medium sachet	1 large sachet	
baby leaves	1 small packet	1 medium packet	
grated Parmesan cheese	1 medium packet	1 large packet	
ciabatta	1	2	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6155kJ (1172cal)	1172kJ (223cal)
Protein (g)	38.5g	7.3g
Fat, total (g)	90.6g	17.3g
- saturated (g)	52g	9.9g
Carbohydrate (g)	119.9g	22.8g
- sugars (g)	12.8g	2.4g
Sodium (mg)	1739mg	331.2mg
Dietary Fibre (g)	10.4g	2g

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 pasta

- Preheat the grill to high. Boil the kettle.
- Finely chop garlic. Thinly slice button mushrooms.
- Half-fill a large saucepan with boiling water. Cook fettuccine, uncovered, over high heat, until 'al dente', 9 minutes.
- Reserve some pasta water (¼ cup for 2 people / ½ cup for 4 people). Drain, then return fettuccine to the saucepan.

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



Toast the ciabatta

- Meanwhile, slice ciabatta in half lengthways, then slice each diagonally.
- In a small microwave-safe bowl, add garlic and the remaining butter and microwave in 10 second bursts until melted.
- Brush garlic butter over cut sides of ciabatta. Season with salt and pepper.
- Place ciabatta directly on a wire rack and grill until golden, 5 minutes.



Make the sauce

- While the pasta is cooking, heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook diced bacon, breaking up with a spoon, until beginning to brown, 2-3 minutes.
- Add mushrooms and half the butter and cook until browned and softened,
 6-8 minutes.
- Add garlic & herb seasoning and cook until fragrant, 1 minute. Add cream, chicken-style stock powder and reserved pasta water and cook until slightly thickened, 2-3 minutes.
- Add cooked fettuccine, baby leaves and grated Parmesan cheese, tossing, until wilted and combined, 1 minute. Season to taste.



Serve up

- Divide bacon and mushroom boscaiola between bowls.
- Serve with garlic ciabatta. Enjoy!







Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes. Stir through before serving.



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

