



Mushroom & Bacon Spaghetti Boscaiola

with Rocket & Pear Salad

KID FRIENDLY

Grab your meal kit with this number

3



Garlic



Pear



Mushrooms



Spaghetti



Diced Bacon



Herb & Mushroom Seasoning



Cream



Chicken-Style Stock Powder



Spinach & Rocket Mix



Grated Parmesan Cheese



Diced Bacon



Grated Parmesan Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

This spaghetti dish pairs the earthy flavours of mushrooms with an easy creamy sauce. The side salad balances the richness of the pasta with a sweet and juicy pear.

Pantry items

Olive Oil, Butter, Honey, 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
pear	½	1
mushrooms	1 medium packet	1 large packet
spaghetti	1 packet	2 packets
butter*	20g	40g
diced bacon	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
honey*	½ tsp	1 tsp
balsamic vinegar*	drizzle	drizzle
spinach & rocket mix	½ medium packet	1 medium packet
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4428kJ (965cal)	965kJ (210cal)
Protein (g)	32.7g	7.1g
Fat, total (g)	54.8g	11.9g
- saturated (g)	28.5g	6.2g
Carbohydrate (g)	103.4g	22.5g
- sugars (g)	15.1g	3.3g
Sodium (mg)	1404mg	305.9mg
Dietary Fibre (g)	9.4g	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.



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 **pear** (see **ingredients**) and **mushrooms**.



Make the sauce

- Reduce heat to low and add **cream** (see **ingredients**), reserved **pasta water** and **chicken-style stock powder** to the frying pan. Stir to combine and simmer until slightly thickened, **1-2 minutes**.
- Add **cooked spaghetti** and toss to combine. Season with **pepper**.



Cook the pasta

- Cook **spaghetti** in boiling water until 'al dente', **10 minutes**.
- Reserve **pasta water** (½ cup for 2 people / 1 cup for 4 people), then drain and return to saucepan.

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



Make the salad

- In a medium bowl, combine the **honey** and a drizzle of **balsamic vinegar** and **olive oil**.
- Add **pear** and **spinach & rocket mix** (see **ingredients**) and toss to coat. Season.



Cook the bacon & mushrooms

- While the pasta is cooking, heat a large frying pan over high heat with the **butter** and a drizzle of **olive oil**. Cook **diced bacon** and **mushrooms**, stirring occasionally, until browned, **6-7 minutes**.
- Add **garlic** and **herb & mushroom seasoning** and cook until fragrant, **1 minute**.



Serve up

- Divide mushroom and bacon spaghetti boscaiola between bowls.
- Sprinkle over **grated Parmesan cheese** and serve with rocket and pear salad. Enjoy!

Little cooks: Add the finishing touch by sprinkling the cheese on top!

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, cooking in batches if necessary.



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.

