

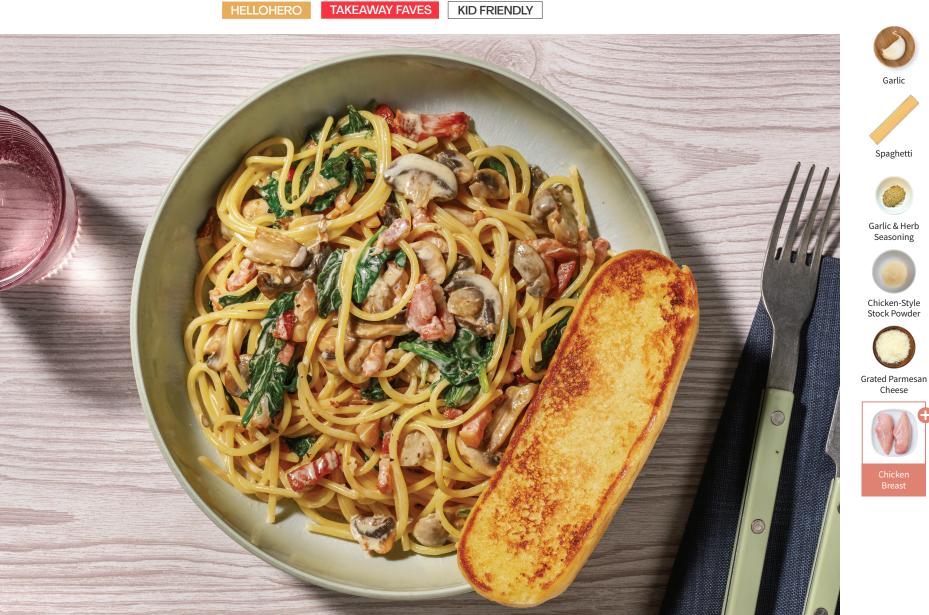
Easy Bacon & Mushroom Boscaiola with Garlic Bread

Grab your meal kit with this number



Mushrooms

Diced Bacon



Prep in: 20-30 mins Ready in: 25-35 mins

When the craving for a creamy pasta dish hits, there's only one solution - a boscaiola! Soft and warming, it will fill up your belly with love from the hearty mushrooms and bacon stirred through the sauce. Soak it up with a side of classic garlic bread.

Pantry items Olive Oil, Butter Cream



Chicken-Style Stock Powder

Baby Leaves



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

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
mushrooms	1 medium packet	1 large packet
spaghetti	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.

We're here to help!





Cook the pasta

- Preheat the grill to high. 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 mushrooms.
- Cook spaghetti in boiling water until al dente, 10 minutes.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people). Drain **spaghetti**, then return to 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

CUSTOM

OPTIONS

- 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.

Cut into bite-sized pieces. Cook until

cooked through, 4-6 minutes. Stir

ADD CHICKEN BREAST

through with baby leaves.

ADD CHICKEN THIGH

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes. Stir through with baby leaves.

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





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 spaghetti, 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 bread. Enjoy!