



Easy Bacon & Mushroom Boscaiola

with Garlic Bread

HELLOHERO

TAKEAWAY FAVES

KID FRIENDLY

Grab your meal kit with this number

22



Garlic



Mushrooms



Spaghetti



Diced Bacon



Garlic & Herb Seasoning



Cream



Chicken-Style Stock Powder



Baby Leaves



Grated Parmesan Cheese



Ciabatta



Chicken Breast



Chicken Thigh

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

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.

1



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** (¼ cup for 2 people / ½ 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!

3



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**.

CUSTOM OPTIONS

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

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

2



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.

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW51



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

