

# Creamy Bacon & Parmesan Spaghetti

with Baby Leaf Salad

Grab your meal kit  
with this number

11



Spaghetti



Diced Bacon



Herb & Mushroom  
Seasoning



Garlic Paste



Cream



Baby Leaves



Rocket Leaves



Balsamic Glaze



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
<b>olive oil*</b>	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 glaze	1 medium packet	2 medium packets
chilli flakes (optional) 🌶️	1 pinch	1 pinch
grated Parmesan cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3941kJ (941Cal)	1206kJ (288Cal)
Protein (g)	30.3g	9.3g
Fat, total (g)	48.2g	14.8g
- saturated (g)	23.3g	7.1g
Carbohydrate (g)	96.3g	29.5g
- sugars (g)	7.9g	2.4g
Sodium (mg)	1031mg	316mg
Dietary Fibre (g)	6.2g	1.9g

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://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



## Finish & serve

- In a large bowl, combine the remaining baby leaves, **rocket leaves** and **balsamic glaze**.
- 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

2025 | CW06



### 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.

