



# Bacon, Mushroom & Parmesan Spaghetti

with Pear Salad

Grab your Meal Kit with this symbol



Garlic



Portabello Mushrooms



Pear



Cream



Chicken-Style Stock Powder



Spaghetti



Baby Spinach Leaves



Grated Parmesan Cheese



Diced Bacon



Diced Bacon



## Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **25-35 mins**  
Ready in: **30-40 mins**

Just look at how much good stuff is about to go into this dish. Between the tender mushrooms, crispy bacon and tasty Parmesan, we really don't know why you're still reading this. Get started and enjoy every bite of this perfect bowl of pasta!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Balsamic Vinegar, Honey, Egg, Vinegar (White Wine or Red Wine)

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	2 cloves	4 cloves
portabello mushrooms	1 packet	1 packet
pear	½	1
<b>balsamic vinegar*</b>	1 tsp	2 tsp
<b>honey*</b>	½ tsp	1 tsp
<b>egg*</b>	1	2
cream	½ bottle (125ml)	1 bottle (250ml)
grated Parmesan cheese	1 packet (60g)	2 packets (120g)
chicken-style stock powder	½ sachet (2.5g)	1 sachet (5g)
spaghetti	1 packet	1 packet
diced bacon	1 packet	1 packet
baby spinach leaves	1 medium bag	1 large bag
<b>vinegar*</b> (white wine or red wine)	½ tbs	1 tbs
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3872kJ (925Cal)	894kJ (214Cal)
Protein (g)	37g	8.5g
Fat, total (g)	52.2g	12g
- saturated (g)	26.5g	6.1g
Carbohydrate (g)	71.9g	16.6g
- sugars (g)	9.4g	2.2g
Sodium (mg)	962mg	222mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4457kJ (1065Cal)	922kJ (220Cal)
Protein (g)	44.9g	9.3g
Fat, total (g)	64.3g	13.3g
- saturated (g)	30.9g	6.4g
Carbohydrate (g)	72g	14.9g
- sugars (g)	9.5g	2g
Sodium (mg)	1361mg	282mg

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://www.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!

Scan here if you have any questions or concerns



## Get prepped

- Finely chop **garlic**. Thinly slice **portabello mushrooms** and **pear** (see ingredients).
- In a large bowl, combine the **balsamic vinegar**, **honey** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Set aside.

**Little cooks:** Take the lead by combining the ingredients for the dressing.



## Cook the bacon & mushrooms

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **3-4 minutes**.
- Add **mushrooms** and cook until softened, **5-6 minutes**.
- Add **garlic** and 1/2 the **baby spinach leaves** and cook until slightly wilted, **1 minute**.
- Reduce heat to medium, then add the **vinegar** and cook until evaporated, **1-2 minutes**.

**Custom Recipe:** If you've doubled your bacon, cook for an extra 2-3 minutes!



## Make the creamy sauce

- Separate the **egg yolks** from the **egg whites**. In a medium bowl, combine **egg yolks**, **cream** (see ingredients), **grated Parmesan cheese** and **chicken-style stock powder** (see ingredients).
- Season, whisk with a fork and set aside.

**TIP:** Pour the egg whites into a freezer bag or ice cube tray and save them for another recipe, like making meringues!

**Little cooks:** Help with whisking the egg.



## Bring it all together

- Remove frying pan from heat. Add cooked **spaghetti** and **creamy sauce mixture** to the **bacon** and **mushrooms** and stir well to coat. Season to taste and set aside.
- To the **balsamic dressing**, add **pear** and remaining **baby spinach**. Toss to coat.

**TIP:** If your frying pan isn't big enough, toss everything together in the saucepan!

**TIP:** Add a splash of reserved pasta water if your sauce is looking too thick.



## 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 the boiling water until 'al dente', **10 minutes**.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), drain, then return **spaghetti** to the saucepan. Drizzle with a little **olive oil** to prevent sticking.

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

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



## Serve up

- Divide bacon, mushroom and Parmesan spaghetti between bowls.
- Serve with pear salad. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://www.hellofresh.co.nz/rate)