

# Creamy Bacon, Mushroom & Cheese Spaghetti

with Pear Salad & Toasted Almonds

Grab your Meal Kit with this symbol



Garlic



Button Mushrooms



Pear



Longlife Cream



Grated Parmesan Cheese



Chicken-Style Stock Powder



Spaghetti



Flaked Almonds



Diced Bacon



Baby Spinach Leaves

 Hands-on: **25-35 mins**  
Ready in: **30-40 mins**

There's a lot to love about this rich pasta dish, from the savoury bacon to the melted Parmesan cheese and deep meatiness of the mushrooms. But our favourite part? It's got to be that it's on the table in half an hour. That's our kind of dinner!

### 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
olive oil*	refer to method	refer to method
garlic	2 clove	4 cloves
button mushrooms	1 packet (150g)	1 packet (250g)
pear	½	1
balsamic vinegar*	1 tsp	2 tsp
honey*	½ tsp	1 tsp
egg*	1	2
longlife cream	½ bottle (125ml)	1 bottle (250ml)
grated Parmesan cheese	1 packet (60g)	2 packets (120g)
chicken-style stock powder	½ sachet	1 sachet
spaghetti	1 packet	2 packets
flaked almonds	1 packet	2 packets
diced bacon	1 packet	1 packet
baby spinach leaves	1 bag (60g)	1 bag (120g)
vinegar* (white wine or red wine)	2 tsp	4 tsp

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3930kJ (938Cal)	914kJ (218Cal)
Protein (g)	39.5g	9.2g
Fat, total (g)	47.9g	11.1g
- saturated (g)	25.1g	5.9g
Carbohydrate (g)	84.7g	19.7g
- sugars (g)	12.5g	2.9g
Sodium (mg)	850mg	198mg

## 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.



## Get prepped

Bring a large saucepan of salted water to the boil. Finely chop the **garlic**. Thinly slice the **button mushrooms**. Thinly slice the **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.



## Cook the bacon & mushrooms

While the pasta is cooking, heat a large frying pan over a medium-high heat. Add the **flaked almonds** and toast, tossing, until golden, **2-3 minutes**. Transfer to a small bowl and set aside. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Add the **diced bacon** and cook until crisp, **6-7 minutes**. Add the sliced **mushrooms** and cook until softened, **5-6 minutes**. Add the **garlic** and 1/2 the **baby spinach leaves** and cook until slightly wilted, **1 minute**. Reduce the heat to medium, then add the **vinegar** and cook until evaporated, **1-2 minutes**.



## Make the creamy sauce

Separate the **egg yolks** from the **egg whites**. In a medium bowl, combine the **egg yolks**, **longlife cream** (see ingredients), **grated Parmesan cheese** and **chicken-style stock powder** (1/2 sachet for 2 people / 1 sachet for 4 people). Season with **salt** and **pepper**, 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!



## Bring it all together

Remove the pan from the heat. Add the cooked **spaghetti** and **creamy sauce mixture** to the frying pan. Mix well to coat the spaghetti. Season to taste and set aside. Add the **pear**, **toasted almonds** and **remaining baby spinach leaves** to the **balsamic dressing**. Toss to coat.

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

**TIP:** Add a splash of pasta water if the sauce mixture looks too thick.



## Cook the spaghetti

Add the **spaghetti** to the boiling water and cook until 'al dente', **10 minutes**. Reserve some of the **pasta water**, drain the **pasta**, then return 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.



## Serve up

Divide the bacon, mushroom and cheese spaghetti between bowls. Serve with the pear salad.

## Enjoy!