



Creamy Bacon, Mushroom & Cheese Spaghetti

with Apple Salad

Grab your Meal Kit with this symbol



Garlic



Apple



Button Mushrooms



Longlife Cream



Shredded Cheddar Cheese



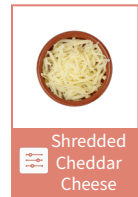
Spaghetti



Diced Bacon



Baby Spinach Leaves



Shredded Cheddar Cheese

Hands-on: 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 Cheddar, 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

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
apple	½	1
button mushrooms	1 packet	1 packet
balsamic vinegar*	drizzle	drizzle
honey*	½ tsp	1 tsp
longlife cream	½ bottle (125ml)	1 bottle (250ml)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
spaghetti	1 packet	2 packets
diced bacon	1 packet	1 packet
baby spinach leaves	1 bag (120g)	1 bag (240g)
shredded Cheddar cheese**	1 packet (50g)	1 packet (100g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3793kJ (907Cal)	929kJ (222Cal)
Protein (g)	30.6g	7.5g
Fat, total (g)	51.3g	12.6g
- saturated (g)	26.2g	6.4g
Carbohydrate (g)	76.9g	18.8g
- sugars (g)	8.8g	2.2g
Sodium (mg)	675mg	165mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4241kJ (1014Cal)	979kJ (234Cal)
Protein (g)	36.5g	8.4g
Fat, total (g)	60.7g	14g
- saturated (g)	31.8g	7.3g
Carbohydrate (g)	76.9g	17.8g
- sugars (g)	8.8g	2g
Sodium (mg)	848mg	196mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Get prepped

Bring a medium saucepan of salted water to the boil. Finely chop the **garlic**. Thinly slice the **apple** (see ingredients) into half-moons. Thinly slice the **button mushrooms**. In a medium 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 spaghetti is cooking, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. When the oil is hot, cook the **diced bacon**, breaking it up with a spoon, until golden, **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 the spinach has wilted, **1 minute**.



Make the creamy sauce

In a second medium bowl, combine the **longlife cream** (see ingredients) and **shredded Cheddar cheese**. Season, then stir to combine. Set aside.

CUSTOM RECIPE

If you've doubled your Cheddar cheese, add to the creamy sauce as above!



Bring it all together

Reduce the frying pan heat to medium. Add the **spaghetti** and **creamy sauce mixture** and cook, tossing, until the **spaghetti** is coated in the sauce, **1-2 minutes**. Season to taste and set aside. Add the **apple** and remaining **baby spinach leaves** to the **salad dressing**. Toss to coat.

TIP: If the sauce looks too thick, add a splash of the reserved pasta water to loosen.

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



Cook the spaghetti

Cook the **spaghetti** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water**, then drain and return the **spaghetti** to the saucepan.

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



Serve up

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

Enjoy!