



Quick Creamy Bacon & Cherry Tomato Spaghetti

with Parmesan & Garlic Pangrattato

Grab your Meal Kit with this symbol



Carrot



Tinned Cherry Tomatoes



Spaghetti



Garlic



Panko Breadcrumbs



Diced Bacon



Garlic & Herb Seasoning



Longlife Cream



Vegetable Stock Powder



Grated Parmesan Cheese



Basil



Baby Spinach Leaves

Hands-on: **20-30 mins**
Ready in: **25-35 mins**

Step up your spaghetti game with this failproof four-step recipe. Not just a pretty pop of colour, the roasted cherry tomatoes are the perfect accompaniment to the creamy bacon sauce, offering sweetness and acidity to balance out the richness.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

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

Oven tray lined with baking paper · Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
tinned cherry tomatoes	1 tin	2 tins
balsamic vinegar*	drizzle	drizzle
brown sugar*	pinch	pinch
spaghetti	1 packet	1 packet
garlic	3 cloves	6 cloves
panko breadcrumbs	½ packet	1 packet
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
longlife cream	½ bottle (125ml)	1 bottle (250ml)
vegetable stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
basil	1 bag	1 bag
baby spinach leaves	1 bag (60g)	1 bag (120g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3991kJ (954Cal)	695kJ (166Cal)
Protein (g)	32.4g	5.6g
Fat, total (g)	45.6g	7.9g
- saturated (g)	23.1g	4g
Carbohydrate (g)	98g	17.1g
- sugars (g)	18.1g	3.2g
Sodium (mg)	1517mg	264mg

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.



Roast the tomatoes

Preheat the oven to **220°C/200°C fan-forced**. Bring a large saucepan of salted water to the boil. Grate the **carrot**. Drain the **tinned cherry tomatoes**. Place the **cherry tomatoes** on a lined oven tray. Drizzle with **balsamic vinegar** and **olive oil**, then add a pinch of **brown sugar** and **salt**. Toss to combine, then roast until blistered, **15-20 minutes**.



Make the creamy bacon sauce

Wipe out the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **diced bacon** and **carrot** until browned, **3-4 minutes**. Add the **garlic & herb seasoning** and remaining **garlic** and cook until fragrant, **1 minute**. Reduce the heat to medium, then add the **longlife cream** (see ingredients), some reserved **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), the **vegetable stock powder** and 1/2 the **grated Parmesan cheese**. Stir to combine, then simmer until reduced slightly, **2-3 minutes**.



Cook the spaghetti

While the tomatoes are roasting, cook the **spaghetti** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people), then drain the **spaghetti** and return to the pan. Drizzle with **olive oil** to prevent sticking.

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



Bring it all together

While the sauce is cooking, pick and thinly slice the **basil** leaves. When the sauce is done, add the cooked **spaghetti**, an extra splash of reserved **pasta water**, the **roasted tomatoes**, **baby spinach leaves** and **basil**. Stir until combined and heated through, **1-2 minutes**. Season to taste.



Make the pangrattato

While the pasta is cooking, finely chop the **garlic**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **panko breadcrumbs** (see ingredients) and 1/2 the **garlic**, stirring occasionally, until fragrant and just toasted, **3-4 minutes**. Season to taste. Transfer to a small bowl.



Serve up

Divide the creamy bacon and cherry tomato spaghetti between bowls. Top with the garlic pangrattato and remaining Parmesan cheese to serve.

Enjoy!