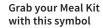


Quick Creamy Bacon & Cherry Tomato Spaghetti with Parmesan & Garlic Pangrattato













Tomatoes





Spaghetti



Panko Breadcrumbs





Garlic & Herb Seasoning



Longlife Cream



Vegetable Stock Powder



Grated Parmesan Cheese



Basil



Baby Spinach Leaves



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

Inaredients

3			
	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.



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.



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.



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.



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.



Serve up

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

Enjoy!