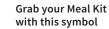


Quick Creamy Bacon Spaghetti with Zesty Pangrattato & Tomato Salad

KID FRIENDLY

CLIMATE SUPERSTAR











Spaghetti



Panko Breadcrumbs



Garlic & Herb Seasoning





Mixed Salad Leaves



Grated Parmesan Cheese





Prep in: 25-35 mins Ready in: 25-35 mins Calling all pasta lovers there's a quick and easy hot dish ready for you to cook and eat! Whip it up in no time at all with a zesty pangrattato and creamy sauce packed with the all-star favourites, bacon and Parmesan. Serve with a fresh garden salad for a splash of vibrant (and yummy) green and you have a dish ready for any lover of pasta.

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

Large saucepan · Large frying pan

Ingredients

2 People	4 People
refer to method	refer to method
1/2	1
1	2
1 packet	1 packet
½ packet	1 packet
1 packet	1 packet
1 sachet	1 sachet
½ packet (125ml)	1 packet (250ml)
1 packet (30g)	1 packet (60g)
drizzle	drizzle
½ tsp	1 tsp
1 small bag	1 medium bag
1 packet	1 packet
	refer to method ½ 1 1 packet ½ packet 1 packet 1 sachet ½ packet (125ml) 1 packet (30g) drizzle ½ tsp 1 small bag

^{*}Pantry Items ** Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3655kJ (874Cal)	1089kJ (260Cal)
Protein (g)	27.6g	8.2g
Fat, total (g)	45.7g	13.6g
- saturated (g)	23.1g	6.9g
Carbohydrate (g)	83.8g	25g
- sugars (g)	9.4g	2.8g
Sodium (mg)	1048mg	312mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4240kJ (1013Cal)	1100kJ (263Cal)
Protein (g)	35.6g	9.2g
Fat, total (g)	57.9g	15g
- saturated (g)	27.6g	7.2g
Carbohydrate (g)	83.9g	21.8g
- sugars (g)	9.5g	2.5g
Sodium (mg)	1447mg	375mg

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.

We're here to help!

Scan here if you have any questions or concerns **2023** | CW01





Cook the spaghetti

- Boil the kettle. Zest lemon to get a good pinch and slice into wedges. Thinly slice tomato. Half-fill a large saucepan with boiling water, add a generous pinch of salt, then bring to the boil over high heat.
- Cook spaghetti, uncovered, until 'al dente', 10 minutes. Reserve some
 pasta water (1/2 cup for 2 people / 1 cup for 4 people). Drain and return to
 pan with a drizzle of olive oil to preventing sticking.

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



Make the sauce

- Return frying pan to medium-high heat with a drizzle of olive oil. Cook diced bacon, breaking up with a spoon, until golden, 5-6 minutes.
- Reduce heat to medium, add garlic & herb seasoning, cream (see ingredients) and the reserved pasta water (1/4 cup for 2 people / 1/2 cup for 4 people). Cook until slightly thickened, 2-3 minutes.
- Remove pan from heat and gently stir through **spaghetti**, **grated Parmesan cheese** and a squeeze of **lemon juice**. Season with **salt** and **pepper**.

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

Custom Recipe: If you ordered double the bacon, cook bacon for an extra 2-3 minutes.



Toast the pangrattato

- Meanwhile, heat a large frying pan over medium heat with a good drizzle of olive oil. Toast panko breadcrumbs (see ingredients), stirring, until golden brown, 3 minutes.
- Add lemon zest and cook until fragrant, 1-2 minutes. Transfer to a bowl, season with a pinch of salt and pepper and set aside.



Serve up

- In a medium bowl, combine a drizzle of balsamic vinegar, olive oil and the honey. Add mixed salad leaves and tomato and toss to combine.
- Divide creamy bacon spaghetti between bowls. Top with zesty pangrattato. Serve with tomato salad and any remaining lemon wedges. Enjoy!

Rate your recipe

Did we make your tastebuds happy?
Let our culinary team know: hellofresh.co.nz/rate