



Quick Creamy Bacon Spaghetti

with Zesty Pangrattato & Tomato Salad

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Lemon



Tomato



Spaghetti



Panko Breadcrumbs



Garlic & Herb Seasoning



Cream



Mixed Salad Leaves



Diced Bacon



Grated Parmesan Cheese



Diced Bacon

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.

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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
lemon	½	1
tomato	1	2
spaghetti	1 packet	1 packet
panko breadcrumbs	½ packet	1 packet
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
cream	½ packet (125ml)	1 packet (250ml)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
balsamic vinegar*	drizzle	drizzle
honey*	½ tsp	1 tsp
mixed salad leaves	1 small bag	1 medium bag
diced bacon**	1 packet	1 packet

*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

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1



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!

3



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.

2



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.

4



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!

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