

Creamy Bacon & Tomato Fresh Fettuccine with Pear Salad

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins



Get ready

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'll need

(along with the basics)

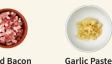


Pan



Medium Saucepan

1. Sizzle



Tomato Sugo

· Boil the kettle





Chilli Flakes



Chicken-Style Stock Powder





Longlife Cream

Italian Herbs

2. Toss



Fresh Fettuccine

3. Chop



Spinach &

Rocket Mix



Cucumber







Balsamic & Olive Oil Dressing

Grated Parmesan Cheese

From the pantry





Olive Oil

- Heat **olive oil** in a frying pan over high heat
- Cook **bacon**, breaking with a spoon, until browned, 3 mins
- Add garlic paste, a pinch of chilli flakes (if using) and cook until fragrant, 1 min
- · Add tomato sugo, cream, stock, herbs and cook until thickened, 2-3 mins

- Pour **boiling water** into a saucepan over high heat. Season generously with salt
- Bring to boil, add **fettuccine** and cook until 'al dente', 3 mins
- Add **fettuccine** to frying pan with a dash of pasta water and toss
- Slice pear and cucumber. Pick oregano leaves
- In a bowl, combine pear, cucumber, spinach & rocket mix and dressing. Season
- Divide **pasta** between bowls
- Top with **Parmesan** and sprinkle oregano
- · Serve with salad

From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Fresh Fettuccine	1 pkt	1 pkt
Tomato Sugo	1 pkt	1 pkt
Grated Parmesan Cheese	1 pkt (30g)	1 pkt (60g)

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.





